

ASCIA 2018 PROGRAM

ASCIA/DAA Dietitians Course

Professional certificate in medical nutrition therapy in food allergy and intolerance



Friday 7 September 2018: Day 1 of 2

Murray Room, National Convention Centre, Canberra, Australia

Prerequisites: The following free online training courses need to be completed prior to this course:

- ASCIA Anaphylaxis e-training for health professionals - <https://etraininghp.ascia.org.au/>
- ASCIA Food Allergy e-training for dietitians and other health professionals - <https://etrainingdiet.ascia.org.au/>
- All About Allergens e-training for food service - <https://foodallergytraining.org.au/>

Each course takes approximately 1-1.5 hours to complete and completion date should be from July 2017 onwards. Course certificates need to be emailed to education@allergy.org.au by 17 August 2018.

07.30–08.30 Registration

08.30-09.00 INTRODUCTION AND COURSE OVERVIEW Ingrid Roche, Kathy Beck, Caroline Salisbury
Including learning objectives

09.00-10.30 MODULE 1: IgE MEDIATED FOOD ALLERGY
Chairs: Ingrid Roche, Caroline Salisbury

1.1 Basic immunology and pathophysiology of IgE mediated allergy Dr Merryn Netting

1.2 Diagnosis of IgE mediated allergy Dr Merryn Netting

1.3 The allergy team Dr Merryn Netting

10.30-11.00 Morning Tea – Exhibition Hall

11.00-13.00 MODULE 1 - continued
Chairs: Ingrid Roche, Caroline Salisbury

11.00-11.30 1.4 Food allergen challenges Dr Merryn Netting

11.30-13.00 1.5 Overall management of food allergy Dr Merryn Netting, Kathy Beck

13.00-13.30 Lunch – Exhibition Hall

13.30-16.00 MODULE 1 - continued
Chair: Ingrid Roche, Laura Ryan

13.30-14.00 1.6 Nutritional management of food allergy: Allergy focused diet history Caroline South

14.00-15.00 Infants Kathy Beck

15.00-15.30 Afternoon Tea – Exhibition Hall

15.30-18.00 MODULE 1 - continued
Chair: Ingrid Roche, Amanda Jackson

15.30-16.00 1.6 Nutritional management of food allergy: Children Kathy Beck

16.00-16.30 Adolescents, teenagers and young adults Kathy Beck

16.30-17.00 Adults Anna Richards

17.00-17.20 1.7 Allergy prevention Dr Merryn Netting

17.20-18.00 ASSESSMENT

Please note that this is a provisional program and may be amended

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Saturday 8 September 2018: Day 2 of 2
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09.00-09.15	COURSE OVERVIEW – DAY 2 Including learning objectives	Ingrid Roche
09.15-10.00	MODULE 1: IgE MEDIATED FOOD ALLERGY (continued) Chair: Kathy Beck, Caroline Salisbury	
09.15-10.00	1.8 Food allergy in food service	Ingrid Roche
10.00-10.30	MODULE 2: NON IgE MEDIATED FOOD ALLERGY Chairs: Kathy Beck, Vicki McWilliam	
	2.1 Food protein induced enteropathy	Caroline South
10.30-11.00	Morning Tea	
11.00-13.00	MODULE 2: NON IgE MEDIATED FOOD ALLERGY (continued) Chairs: Kathy Beck, Vicki McWilliam	
	2.2 Food protein induced enterocolitis syndrome (FPIES)	Caroline South
	2.3 Food protein induced allergic proctocolitis	Caroline South
	2.4 Eosinophilic oesophagitis	Caroline South
13.00-13.30	Lunch	
13.30-15.30	MODULE 3: OTHER ADVERSE FOOD REACTIONS Chair: Kathy Beck, Ingrid Roche	
13.30-14.30	3.1 Carbohydrate malabsorption: Lactose, fructose and sucrose intolerance; FODMAPS overview	Anna Richards
14.30-15.30	3.2 Food chemical sensitivity	Dr Merryn Netting
15.30-16.00	Afternoon Tea	
16.00-17.30	MODULE 3: OTHER ADVERSE FOOD REACTIONS (continued) Chairs: Kathy Beck, Ingrid Roche	
16.00-17.30	3.2 Food chemical sensitivity (continued)	Dr Merryn Netting, Anna Richards
17.30-18.00	ASSESSMENT	
18.00	Course concluded	

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