

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/>

07.30–08.30 Registration

08.30-08.45 INTRODUCTION AND COURSE OVERVIEW Ingrid Roche, Kathy Beck, Caroline Salisbury
Including learning objectives

08.45-10.30 **MODULE 1: IgE MEDIATED FOOD ALLERGY** Chairs: Ingrid Roche, Caroline Salisbury

08.45-09.45 Pathophysiology and diagnosis of IgE mediated allergy Dr Merryn Netting

Food allergen challenges, The allergy team

09.45-10.30 Management essentials Kathy Beck

10.30-11.00 Morning Tea – Exhibition Hall

11.00-13.00 **Case study session** Chairs: Ingrid Roche, Caroline Salisbury

11.00-12.30 Diagnosis and management Dr Merryn Netting, Kathy Beck

12.30-13.00 Food allergy prevention Dr Merryn Netting

13.00-13.30 Lunch – Exhibition Hall

13.30-15.00 **Nutritional management of food allergy** Chair: Ingrid Roche, Laura Ryan

13.30-14.00 Allergy focused diet history Caroline South

14.00-15.00 Case study session: infants and children Kathy Beck

15.00-15.30 Afternoon Tea – Exhibition Hall

15.30-18.00 **Nutritional management of food allergy** Chair: Ingrid Roche, Amanda Jackson

15.30-16.30 Case study session: adolescents and young adults Kathy Beck

16.30-17.00 Case study session: adults Anna Richards

17.00-17.30 **ASSESSMENT**

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Saturday 8 September 2018: Day 2 of 2
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08.30-08.45	COURSE OVERVIEW – DAY 2 Including learning objectives	Ingrid Roche
08.45-09.30	MODULE 1: IgE MEDIATED FOOD ALLERGY (continued) Chair: Kathy Beck, Caroline Salisbury	
08.45-09.30	Food allergy in food service	Ingrid Roche
09.30-10.30	MODULE 2: NON IgE MEDIATED FOOD ALLERGY Chairs: Kathy Beck, Vicki McWilliam	
09.30-10.30	Non IgE mediated food allergy case study session 1	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	
11.00-12.00	Non IgE mediated food allergy case study session 2	Caroline South
12.00-12.30	Non IgE mediated food allergy summary	Caroline South
12.30-13.00	Lunch	
13.00-15.00	MODULE 3: OTHER ADVERSE FOOD REACTIONS Chair: Kathy Beck, Ingrid Roche	
13.00-14.00	Carbohydrate malabsorption	Anna Richards
14.00-15.00	Food chemical sensitivity	Dr Merryn Netting
15.00-15.30	Afternoon Tea	
15.30-17.30	MODULE 3: OTHER ADVERSE FOOD REACTIONS (continued) Chairs: Kathy Beck, Ingrid Roche	
15.30-17.00	Food chemical sensitivity (continued)	Dr Merryn Netting, Anna Richards
17.00-17.30	ASSESSMENT	
17.30	Course concluded	