

DATE: 17 February 2024 Featured speakers: Lindsay Archibald-Durham, Tamara Kerbelker, Mike Levin, Candice Royal,

FOOD ALLERGY MASTERCLASS

09:45 – 10:00	Welcome, introduction of program, troubleshooting technology	Megan Achmat	15
10:00 – 10:20	Classification of adverse reactions to foods	Mike Levin	20
10:20 – 10:40	Food allergy in Africa: SAFFA, AD study and others	Mike Levin	20
10:40 – 11:00	How to test for IgE mediated food allergy	Candice Royal	20
11:00 – 11:20	How to do food challenges	Lindsay Archibald Durham	20
11:20 – 11:40	Seafood and shellfish: Non allergic reactions	Tamara Kerbelker	20
11:40 – 12:00	Sponsors		20
Break			
12:30 - 12:50	Common cross-reactive foods	Lindsay Archibald Durham	20
12:50 - 13:10	Components for food allergy	Candice Royal / Tamara Kerbelker	20
13:10 – 13:30	Cases in IgE mediated food allergy	Mike Levin	20
13:30 – 13:50	Eosinophilic oesophagitis, FPIES and other non IgE mediated food allergies	Mike Levin	20
13:50 – 14:10	Resources for food allergy: Action plans, FPIES emergency letter, Milk ladder, Introducing complementary feeds in kids with FPIES	Candice Royal	20
14:10 – 14:30	Questions and close		20