Management of Food Allergy: What is New at the Table?

Learning Objective: Describe the process for integrating clinical history and laboratory tests to determine when it is appropriate to offer an open graded food challenge to patients.

- Clinical History/ Physical Assessment
  - History of allergen ingestion and previous reactions
  - Atopic history and current status- Asthma, AD, AR
  - Other medical history

- Laboratory testing
  - Allergen Specific IgE
  - Component Testing
  - Prick Skin Test

- Oral Food Challenge
  - Standard open OFC protocol
  - Baked egg protocol
  - Baked milk protocol
  - Tree nut protocol

This will be an informal seminar and group discussion is encouraged. Sample SOPs and recipes will be available. Additional information can be provided by email on request.
References