



إدارة متقدمة للحساسية الغذائية في اللغة العربية

Duration: 5 Days

Language: ar

Course Code: IND10 - 109

Objective

:Upon completion of this course, participants will be able to

- Understand the pathophysiology and epidemiology of food hypersensitivity.
 - Develop advanced skills in diagnosing food allergies and intolerances.
 - Learn about the latest treatment and management strategies.
 - Apply evidence-based practices to enhance patient care.
 - Improve patient education and self-management of food hypersensitivity.

Audience

:This course is intended for

- Allergists and immunologists
 - General practitioners
 - Paediatricians
- Nurses and allied health professionals
 - Clinical researchers in allergy and immunology
- Graduate students in medicine and related fields

Training Methodology

The course employs a blend of instructional methods, including

- Interactive lectures
- Hands-on diagnostic and treatment sessions
- Group discussions and case studies
- Expert-led Q&A sessions
- Comprehensive course materials and resources

Summary

This advanced course comprehensively explores food hypersensitivity, covering the latest research, diagnostic techniques, and management strategies. Participants will deeply understand food allergies and intolerances, develop advanced diagnostic skills, and learn innovative approaches to manage and treat food hypersensitivity. The course blends theoretical knowledge with practical applications, equipping healthcare professionals with the expertise to improve patient outcomes.

Course Content & Outline

Section 1: Introduction to Food Hypersensitivity

- Overview of food hypersensitivity: allergies and intolerances
- Pathophysiology and immunological mechanisms
- Epidemiology and risk factors

Section 2: Diagnostic Techniques

- Clinical history and symptom assessment

- Skin prick testing and serum-specific IgE testing
- Oral food challenges and elimination diets

Section 3: Management Strategies

- Pharmacological treatments: antihistamines, epinephrine, and biologics
 - Dietary management and allergen avoidance
- Role of nutrition and supplements in managing food hypersensitivity

Section 4: Special Populations and Considerations

- Managing food hypersensitivity in children and adolescents
- Addressing co-existing conditions: asthma, eczema, and anaphylaxis
 - Psychological impact and quality of life issues

Section 5: Practical Applications and Case Studies

- Hands-on diagnostic practice with real-world scenarios
 - Developing personalised management plans
 - Case studies and collaborative problem-solving
- Course review, expert Q&A, and certification ceremony

Certificate Description

عند إتمام هذه الدورة التدريبية بنجاح، سيحصل المشاركون على شهادة إتمام التدريب من Holistique Training. وبالنسبة للذين يحضرون ويكملون الدورة التدريبية عبر الإنترنت، سيتم تزويدهم بشهادة إلكترونية (e-Certificate) من Holistique Training.

وخدمة اعتماد التطوير المهني (BAC) معتمدة من المجلس البريطاني للتقييم Holistique Training شهادات ISO 29993 و ISO 21001 و ISO 9001 كما أنها معتمدة وفق معايير (CPD) المستمر.

لهذه الدورة من خلال شهادتنا، وستظهر هذه النقاط على شهادة إتمام (CPD) يتم منح نقاط التطوير المهني المستمر واحدة عن كل ساعة CPD يتم منح نقطة، CPD ووفقاً لمعايير خدمة اعتماد Holistique Training التدريب من لأي دورة واحدة نقدمها حالياً CPD حضور في الدورة. ويمكن المطالبة بحد أقصى قدره 50 نقطة.

الأغذية والمشروبات, الرعاية الصحية والصيدلانية, القيادة والإدارة

Related Articles

Why Food Allergy Awareness Training is Crucial for Professionals

Food allergy awareness training is vital for professionals across various industries to prevent allergic reactions and ensure safety. This blog post covers the importance of such training, who should participate, how to choose the right course, and steps for businesses to effectively implement the program. It's crucial for workplace safety