

HKIA Outstanding Contributions as an Allied Health Professional in Allergic Diseases Award

Ms. June Chan

June has developed many safe food challenges and food desensitization protocols, including to major allergens and food additives, making these advanced management options available to many Hong Kong patients. She has designed and rolled out a hospital-wide and unique allergy-friendly ordering system at Hong Kong Sanatorium and Hospital that provides safe foods to patients with food allergies.

June was co-author of a paper published in the Hong Kong Medical Journal describing peanut oral desensitisation under cover of Xolair. She is also involved in a research project on irritable bowel syndrome (IBS) and the role of a low FODMAP diet. Finally she has teamed up with the Institute of Chinese Medicine from Chinese University of Hong Kong, and started a study using a specific Chinese herbal formula to treat seafood allergies.

She regularly educates the public and professionals about food allergy, via presentations, media interviews and scientific articles. She was one of the authors of three widely read HKIA guidelines, including Guidelines for management of Cow's Milk Allergy; Prevention of Peanut Allergy in High Risk Infants; and Allergy Prevention in Hong Kong. June is currently the co-chairman of the Allied Health and Nursing Subcommittee and under her leadership the numbers of allied health members have increased four fold.

Therefore Ms. June Chan is deserving of recognition for her clinical work as a specialist dietitian in allergy; her research contributions; her public engagement activities; and her co-chairmanship of a flourishing HKIA sub-committee.