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Information and service design for food allergy patients

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Statement of the Problem: Food allergy is an allergic reaction that occurs when an ingredient in a food becomes an antigen. The cause of food allergy has not been clarified yet, but the number of patients with food allergies has been increasing recently due to the environmental limitation and westernized eating habits. Food allergies vary from individual to symptomatic or causal foods, so personal care is very important and limiting the causal foods is the right prevention. In Korea, since 2003, food labeling for allergens has been carried out on packaged foods. A total of 13 foods were selected as allergen-inducing foods. When these foods were used as raw materials, the names of raw materials used were indicated regardless of their contents. However, due to the diversification of food production and the increase in the food service industry and culture, it has become difficult for food allergy patients to choose foods that do not contain the food causing allergies of individuals. Through this study, we propose a service design that can easily and smartly recognize the raw materials of food for food allergy patients.

Methodology & Theoretical Orientation: This study presents two results. First, I will work on iconifying food allergen foods. The 12 foods designated by the Korean Food and Drug Administration (KFDA) will be iconified so that they can be applied to the packaging of the food or raw materials containing the food so that they can clearly identify allergen-induced foods. The second is to build a mobile application. The mobile application recognizes the bar code or QR code of the food and confirms the raw material, origin and nutrition information of the food. This allows you to identify which foods are suitable or not suitable for you. It also allows you to store the food in the application so that you can check the information on the next shopping. It also suggests foods that you should avoid if you enter your allergy information, foods that you can eat. People with food allergies tend to be reluctant to eat in restaurants that do not know what ingredients are included, and this application recommends a restaurant if you choose something you do not want.

Conclusion & Significance: This service will help to reduce the worsening of disease caused by food choices in food allergy patients and make it easier to choose the right food for you. I also expect users to enjoy reasonable consumption and quality of life.

Biography

Jeongeun Son is a Visual/Graphic Designer in Korea. Currently, she is pursuing her Master's in Udesign department of Inje University and research focuses on health care, service, and graphic design. Recently, she has been a finalist at the Korea Design Exhibition as a service design project for the elderly living alone. She is currently working on a mobile application design service for Korea's public bicycle rental service. Design is an important element in the healthcare field, so she wants to make it accessible to people through more interesting and interesting research.

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