



**San Francisco Bay Area NAPNAP Chapter  
Presents**

**Use your HEADSS: An introduction  
to adolescent health**

**Wednesday, March 2nd, 2016  
6:30-8:30 pm**

- Location:** **Il Fornaio**  
327 Lorton Ave. Burlingame, CA 94010  
(650) 375-8000
- Speaker:** **Shelley Aggarwal, MD**  
Clinical Assistant Professor  
Pediatrics-Adolescent Medicine  
Stanford Children's Health
- CE:** Provider approved by the California Board of  
Registered Nursing for 1.0 Contact Hour.
- Program Fee:** Members: \$40, Non-members: \$50, NP students: \$30
- RSVP:** Visit our website at [www.sfnapnap.org](http://www.sfnapnap.org) to register  
online by Friday, February 26, 2016
- Questions:** Visit [www.sfnapnap.org](http://www.sfnapnap.org) or email Kari DiNello  
[karidinello@gmail.com](mailto:karidinello@gmail.com)
- Refund:** No refund for non-attendance. 75% refund for  
cancellation before Friday, February 20, 2015.



**Educational Objectives**

- Upon completion of this course, the participant will be able to:
1. Attendees will be able to discuss the bio-psychosocial model of adolescent development
  2. Attendees will be able to perform a HEADSS evaluation and understand its epidemiological significance
  3. Attendees will be able to identify at least one patient-centered resource for substance use, contraception, and self-harm

**Directions to Il Fornaio, Burlingame can be found at:**

<http://www.ilfornaio.com/burlingame>

Metered street/lot parking is free after 6 pm. Caltrain is one block away from the restaurant. Valet parking is available for \$10.

Dinner will include a salad, choice of main course, and choice of dessert. Food choices will be made the night of the event. Dinner choices include:

**Pollo Toscano** - Free-range chicken seasoned with rosemary; served with sautéed seasonal vegetables and roasted Yukon Gold potatoes

**Penne Primavera** - Shell pasta with traditional meat ragu and Grana Padano

**Conchiglie alla Bolognese** - Penne pasta tossed with a pesto cream sauce and seasonal vegetables

**Salmone alla Griglia** - Mesquite grilled Scottish salmon filet topped with extra-virgin olive oil and lemon; served with roasted Yukon Gold potatoes and seasoned vegetables

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***REGISTRATION INFORMATION***

Please provide the following information when you register online:

1. Name:
2. Address:
3. City, Zip:
4. Phone:
5. E-mail:
6. CA RN #:
7. NAPNAP #:

**Register by visiting [www.sfnapnap.org](http://www.sfnapnap.org)**