

Professional Experience**Founder and CEO**

1996- Present

Southside Boxing Club

- Taught over a thousand kids, men, and women the fundamentals of boxing.
- Served as a coach for State, and National boxing teams.
- Developed a non-profit club to allow children of all ages to participate in boxing and boxing competitions.
- Held multiple fundraisers to raise money for kids to participate in boxing competitions all over the State and in the mainland.
- Plan, organize, and conduct practice sessions.
- Adjust coaching techniques, based on the strengths and weaknesses of athletes.
- Keep abreast of changing rules, techniques, and philosophies relevant to boxing.
- Evaluate athletes' skills and review performance records to determine their fitness and potential in a particular area of athletics.
- Provide training direction, encouragement, motivation, and nutritional advice to prepare athletes for competitive events.
- Monitor athletes' use of equipment to ensure safe and proper use.
- Counsel student athletes on academic, athletic, and personal issues.
- Analyze the strengths and weaknesses of opposing teams to develop strategies.
- Coached The Hawaii Team to the National Championship in Colorado Spring 2005 - 2007
- Coached The Hawaii Team to the National Championship in Louisiana, Michigan 2008 - 2009

Event Promoter

2000 - Present

Southside Boxing Club

- Promoted several boxing and mixed martial arts events to support travel and equipment costs for the club.
- Opened an opportunity for fighters on Maui to compete against outer-island and mainland fighters.
- Supported other Maui clubs with events
- Voted by the Filipino Chamber of Commerce Golden Filipino Leadership Award 2014

Meat Department Manager/Journeyman Meat Cutter

1998 - 2006

Foodland Supermarket

- Supervise other meat cutters
- Estimate requirements and order or requisition meat supplies to maintain inventories.
- Prepare special cuts of meat ordered by customers.
- Prepare and place meat cuts and products in display counter, so they will appear attractive and catch the shopper's eye.
- Wrap, weigh, label and price cuts of meat.
- Cut, trim, bone, tie, and grind meats, such as beef, pork, and poultry to prepare meat in cooking form
- Receive, inspect, and store meat upon delivery, to ensure meat quality.
- Record quantity of meat received and keep records of meat sales
- Shape, lace, and tie roasts, using boning knife, skewer, and twine.
- Cure, smoke, tenderize and preserve meat.

Education:**Molokai High School**

Graduated 1974