

Nante Manangan

<b>Professional Experience</b>	<p><b><i>Founder and CEO</i></b> <span style="float: right;"><i>1996- Present</i></span></p> <p><b>Southside Boxing Club</b></p> <ul style="list-style-type: none"> <li>• Taught over a thousand kids, men, and women the fundamentals of boxing.</li> <li>• Served as a coach for State, and National boxing teams.</li> <li>• Developed a non-profit club to allow children of all ages to participate in boxing and boxing competitions.</li> <li>• Held multiple fundraisers to raise money for kids to participate in boxing competitions all over the State and in the mainland.</li> <li>• Plan, organize, and conduct practice sessions.</li> <li>• Adjust coaching techniques, based on the strengths and weaknesses of athletes.</li> <li>• Keep abreast of changing rules, techniques, and philosophies relevant to boxing.</li> <li>• Evaluate athletes' skills and review performance records to determine their fitness and potential in a particular area of athletics.</li> <li>• Provide training direction, encouragement, motivation, and nutritional advice to prepare athletes for competitive events.</li> <li>• Monitor athletes' use of equipment to ensure safe and proper use.</li> <li>• Counsel student athletes on academic, athletic, and personal issues.</li> <li>• Analyze the strengths and weaknesses of opposing teams to develop strategies. <span style="float: right;"><i>2005 - 2007</i></span></li> <li>• Coached The Hawaii Team to the National Championship in Colorado Spring <span style="float: right;"><i>2008 - 2009</i></span></li> <li>• Coached The Hawaii Team to the National Championship in Louisiana, Michigan <span style="float: right;"><i>2000 - Present</i></span></li> </ul> <p><b><i>Event Promoter</i></b> <span style="float: right;"><i>2000 - Present</i></span></p> <p><b>Southside Boxing Club</b></p> <ul style="list-style-type: none"> <li>• Promoted several boxing and mixed martial arts events to support travel and equipment costs for the club.</li> <li>• Opened an opportunity for fighters on Maui to compete against outer-island and mainland fighters.</li> <li>• Supported other Maui clubs with events</li> <li>• Voted by the Filipino Chamber of Commerce Golden Filipino Leadership Award <span style="float: right;"><i>2014</i></span></li> </ul> <p><b><i>Meat Department Manager/Journeyman Meat Cutter</i></b> <span style="float: right;"><i>1998 - 2006</i></span></p>
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**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