

Believing in What We Do & the Michelin Stars.

Facebook CEO [Mark Zuckerberg](#) once said;

"People can really be smart or have skills that are directly applicable, but if they do not really believe in it, then they are not going to really work hard."

As such, successful people set themselves apart from all others through their singular mindset in pursuing the skills or ideas that they possess. It is, therefore, of vital importance not to underestimate the power of the mind - it can make or break us. It can also make our ideas happen.

To Malaysians, especially Penangites, Singapore has never been a food haven. We almost never thought of Singapore as a place famous for food of great taste. We always believed that Penang food, especially the Straits Nyonya Food and Street Food, are touted to be the best in the world, or at least in Asia. Singapore food: well, maybe their chilli crabs and chicken rice are somewhat special, that's all. Penangites, being lackadaisical, were contented to bask in the glorious good old days when Penang was once the undisputed place of good food and where food reigned supreme. However, Singapore had been hard at work in the last decades or so, experimenting and refining their Street Food as well as fine cuisines. Unsurprisingly, Singapore has since turned the table on Penang where food supremacy is concerned.

Michelin stars are the highest honor a food outlet or a restaurant can

be bestowed. "Michelin" stars are part of a restaurant rating system from the famed [Michelin Guide](#), which was devised by the Michelin brothers, André and Édouard, who owned a tire company—yes, that tire company—in France. For more than a century, the Guide has helped shape the fate of chefs and restaurants across the world. If you earned a Michelin star, you become an instant star in the gourmet world, or so the thinking goes. Here's what else you should know about Michelin stars and what it takes to earn one.

Singapore has garnered 29 Michelin Starred restaurants. 2 Street Food outlets in Singapore have also been given the honour of Michelin Star awards - one selling a lowly comfort food of S\$2.00 (about RM6.00) chicken rice.

https://en.wikipedia.org/wiki/Hong_Kong_Soya_Sauce_Chicken_Rice_and_Noodle.

Well, this is the power of believing in what one can do when he or she sets his or her mind to achieve recognition. The Chinese believe that in every profession or trade, there are Champions. Determination in what we do will get us to become the best in our trade.

How about the Michelin Starred restaurants in Penang? Please see below:

https://www.google.com/search?ei=kb8fWoekO8bGvgTOM5KgDQ&q=michelin+star+penang&oq=michelin+star+pe&gs_l=psy-ab.1.0.0i67k1j0i9.13298.13841.0.18187.4.4.0.0.0.97.369.4.4.0....0...1c.1.64.psy-ab..0.4.369...0i22i30k1.0.VMKEc5sq3Qo .

Dear Penfabricans, believing in what we do and doing it in earnest with great focus and determination until perfection will earn us that STAR. Have a wonderful weekend in pursuit of excellence. Reach for the Star. The same, what else we can do more to promote Penfabric to reach at

the STAR? Ponder Yonder!

Thank you.

With kind regards,
HSTeh.