

**Chinese cuisine** comprises cuisines originating from China, as well as from Chinese people from other parts of the world. Because of the Chinese diaspora and the historical power of the country, Chinese cuisine has profoundly influenced many other cuisines in Asia and beyond, with modifications made to cater to local palates. Chinese food staples such as rice, soy sauce, noodles, tea, chili oil, and tofu, and utensils such as chopsticks and the wok, can now be found worldwide.

The world's earliest eating establishments recognizable as restaurants in the modern sense first emerged in Song dynasty China during the 11th and 12th centuries. Street food became an integral aspect of Chinese food culture during the Tang dynasty, and the street food culture of much of Southeast Asia was established by workers imported from China during the late 19th century.

The preferences for seasoning and cooking techniques in Chinese provinces depend on differences in social class, religion, historical background, and ethnic groups. Geographic features including mountains, rivers, forests, and deserts also have a strong effect on the locally available ingredients, considering that the climate of China varies from tropical in the south to subarctic in the northeast. Imperial royal and noble preferences also play a role in the change of Chinese cuisine. Because of imperial expansion, immigration, and trading, ingredients and cooking techniques from other cultures have been integrated into Chinese cuisines over time and Chinese culinary influences have spread worldwide.