**LOCAL CULINARY TOURISM DEVELOPMENT IN PATUK DISTRICT, GUNUNGKIDUL REGENCY, YOGYAKARTA SPECIAL REGION**

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**Abstract.** This study aims to 1) identify the culinary potential in the vicinity of tourist areas in Patuk District, and 2) analyze the culinary potential and the possibility of its development. The method used in this study was a step-by-step survey by 1) identifying culinary potential (the existing culinary variety and the availability of ingredients in developing local culinary culture and consumption), and 2) analyzing the culinary potential and the possibility of its development. The results suggest that there is diverse tourism potential in Patuk District, ranging from reservoirs, mountains, photo spots, and waterfalls. However, those diverse tourist destinations are not accompanied by the availability of satisfactory food. At the investigation stage, data on the local food were obtained such as data on foodtypes (the local staple food which consists of rice and side dishes made from chicken, meat, and eggs). The menu shows that there are ingredients that are repeatedly used in some dishes specifically the traditional ones such as *Nasi Berkat*(boxed meals) and *Nasi Sompil*. The local food processing techniques are simple such as steaming, boiling, frying, *bacem* (processing technique by soaking the food in sugar and saltwater), and *tumis* (food processing technique by stir frying). Unfortunately, the results also suggest that the human resources in food preparation are not adequate.

Keywords: development, culinary, tourist destinations