**Innovation development of typical traditional foods chicken lodho trenggalek modernization developments in indonesia food**

1YogyakartaState University, Yogyakarta (Indonesia)

2YogyakartaState University, Yogyakarta (Indonesia)

3YogyakartaState University, Yogyakarta (Indonesia)

e-mail:[rizkykukuh6@gmail.com](mailto:rizkykukuh6@gmail.com)

**Abstract:** This journal aims to: 1) to develop the image of traditional foods into modern food, 2) to introduce local foods that have a lot of moral values ​​to modern society. 3) to enrich the national culinary in order to empower traditional food. This type of research is used in the manufacture of these products, namely R&D (Research and Development) with the 4D development model (Define, Design, Develop, Dissemination). The place and time of the research that is at the Yogyakarta State University Graduate Program at the start of February to May 2019. The test in the form of samples of each product, while testing tools such as accreditation forms organoleptic test during the exhibition. Data analysis descriptive statistics with the principle of communicative and complete presentation of data obtained through questionnaires. Based on the results of innovation development of regional food Lodho chicken, it can be conclusions as follows: 1) Appearance Lodho chicken with traditional views have suggestions for improved forms of innovation. 2) The results of the sensory test by panelists during the exhibition which is largely expressed in accordance in appearance, with the acquisition of the overall value of 5 where appropriate, the lowest value of 4.5 on aspects of the presentation and size. The percentage of panelists overall test is 95%.

**Keywords:** Traditional culinary, Lodho Chicken, Trenggalek, Culinary Innovation