

ABSTRACT

Traditional Javanese food, such as lepet jagung, plays an important role in the cultural identity of the Javanese people. However, along with the times and modern lifestyles, these traditional foods are rarely found and replaced by more modern and easily found foods. The researcher made an innovation of deconstructing corn lepet waffle as an effort to preserve traditional Javanese food. This research method uses an experimental method by testing corn lepet waffle products, then organoleptic tests are also carried out which include appearance, color, aroma, texture, and taste. Data collection was obtained by distributing questionnaires to 50 panelists to determine consumer acceptance. The purpose of this research is to introduce one of the traditional Javanese snacks that is starting to be forgotten to people today who are not familiar with corn lepet, of course with the results of deconstructing corn lepet into waffles whose taste is a combination of traditional flavors with western flavors. As a result, the products made can be liked and accepted by consumers in all circles, especially young people.

Keywords: *Deconstruction, Organoleptic Test, Javanese Traditional Food*