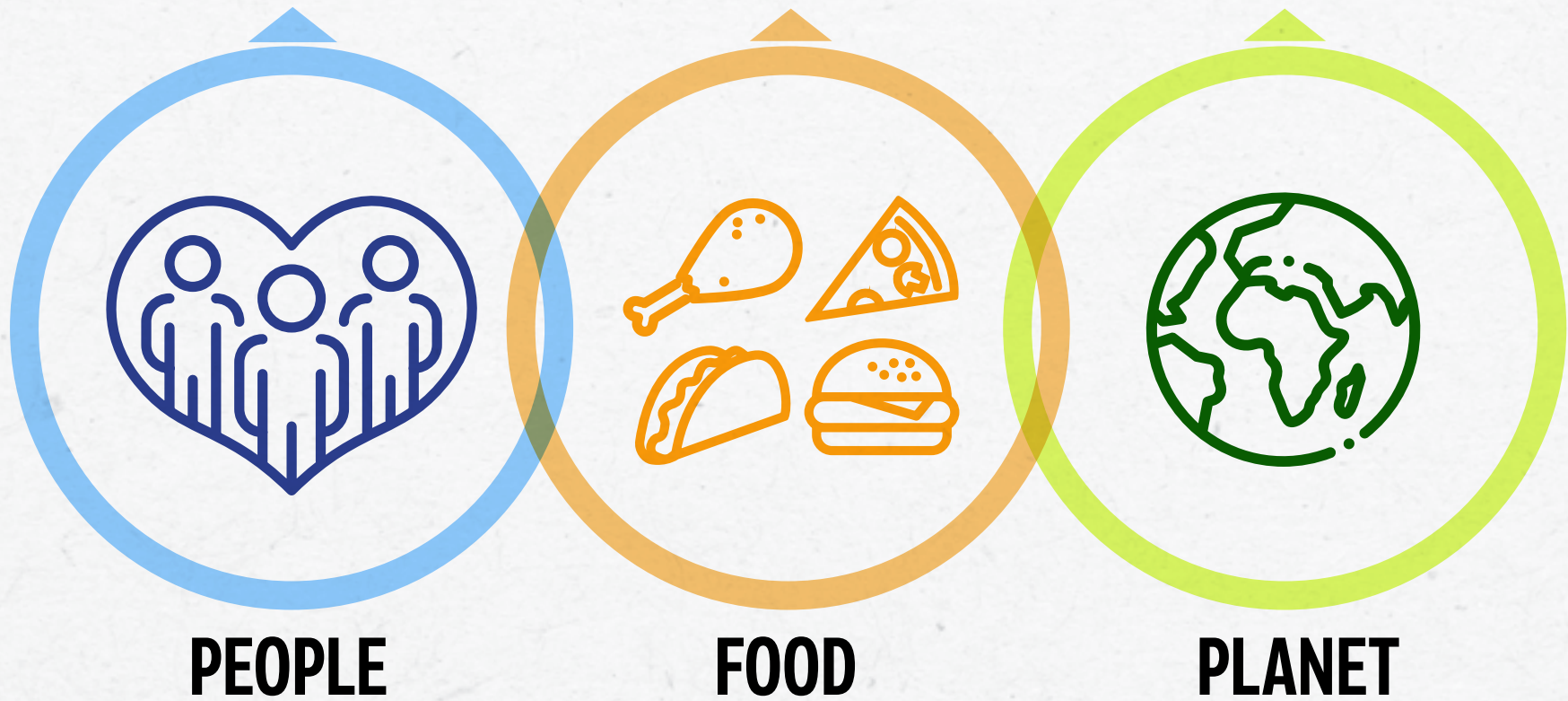


OUR RECIPE FOR
GOOD
GROWTH



About This Report

We are committed to the accurate and transparent disclosure of our sustainability progress. This report covers key commitments and initiatives made by Yum! Brands and our subsidiaries. Throughout this report, references to Yum! may include activities performed by subsidiaries of Yum! Brands, Inc., including, but not limited to KFC, Taco Bell, Pizza Hut and Habit Burger & Grill entities. Reported data represents a full year, January 1–December 31, 2023, unless otherwise noted. It is collected to represent results from corporate operations, as well as select franchisees and suppliers. Collected sustainability data is subject to measurement uncertainties resulting from limitations inherent in the nature and the methods of determining such data. The selection by management of different but acceptable measurement techniques could have resulted in materially different measurements. The precision of different measurement techniques may also vary.

For more information about our citizenship and sustainability work, visit www.yum.com/impact.

Please send comments or questions about this report to impact@yum.com.

ABOUT THE PAPER USED FOR THIS REPORT:



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a message from
David Gibbs

Chief Executive Officer, Yum! Brands, Inc.



Last year was one of remarkable growth for Yum!. In 2023, we saw strong sales and industry-leading restaurant development because of the investments we made in people and the systems behind them. At a time when consumers are seeking innovative and affordable products and have an increased expectation for companies to do good, Yum! employees and franchisees stepped up to deliver.

Focusing on Good Growth allowed us to have a milestone year. Our Good Growth Strategy is grounded in the idea that our growth and brand relevance will only endure if our brands are inclusive, sustainable and reflective of evolving employee, franchisee and stakeholder needs. Our ability to respond to these needs is what sets Yum! apart as both an employer and a restaurant operator. Our Growth includes cultivating unrivaled culture and talent, bold restaurant development, relevant brands and unmatched operating capability, and we've done so while aligning this work with our Good priorities of People, Food and Planet.

As the world's largest restaurant company, our stakeholder-driven approach has an impact on a global scale. By focusing on People, we've helped our franchisees create tens of thousands of good jobs worldwide. We've also made community investments in skill-building and training programs that unlock opportunity for those who need it most. Our commitment to excellent Food means we carefully select the ingredients used in millions of meals every day and ensure suppliers responsibly and sustainably raise the many animals and agricultural products we source. And we care for the Planet, eliminating tens of thousands of metric tons of emissions from our operations and supply chain, being mindful of our environmental impact.

The benefits of prioritizing Good Growth were clear in 2023. I'm incredibly proud of our progress and the people who made it possible. Together, I'm confident we can continue to innovate while maintaining the most loved, most trusted and fastest-growing iconic restaurant brands customers know and admire.

Thanks for your support,

A handwritten signature in black ink, appearing to read 'David Gibbs'.

David Gibbs

APPROACH

We Feed the Future

Yum! at a Glance

Yum! is building the world's most loved, most trusted and fastest-growing restaurant brands. We're doing so in partnership with the best franchise operators in the business and a system restaurant employee team that's comprised of more than 1 million people strong. We thrive by following our Good Growth Strategy, which is continually evolving to meet the changing needs of our stakeholders.

4 ICONIC BRANDS



More than
58,000*
restaurants worldwide

98%
of restaurants are
owned by franchisees

1,500
franchisees

Approximately
25 JOBS
represented at each restaurant

157
countries and territories

\$63.8B*
system sales



AWARDS & RECOGNITION

A- Score

CDP Climate and Water Security 2023

B Score

CDP Forests 2023

2023 Bloomberg Gender-Equality Index

**Dow Jones Sustainability
North America Index**

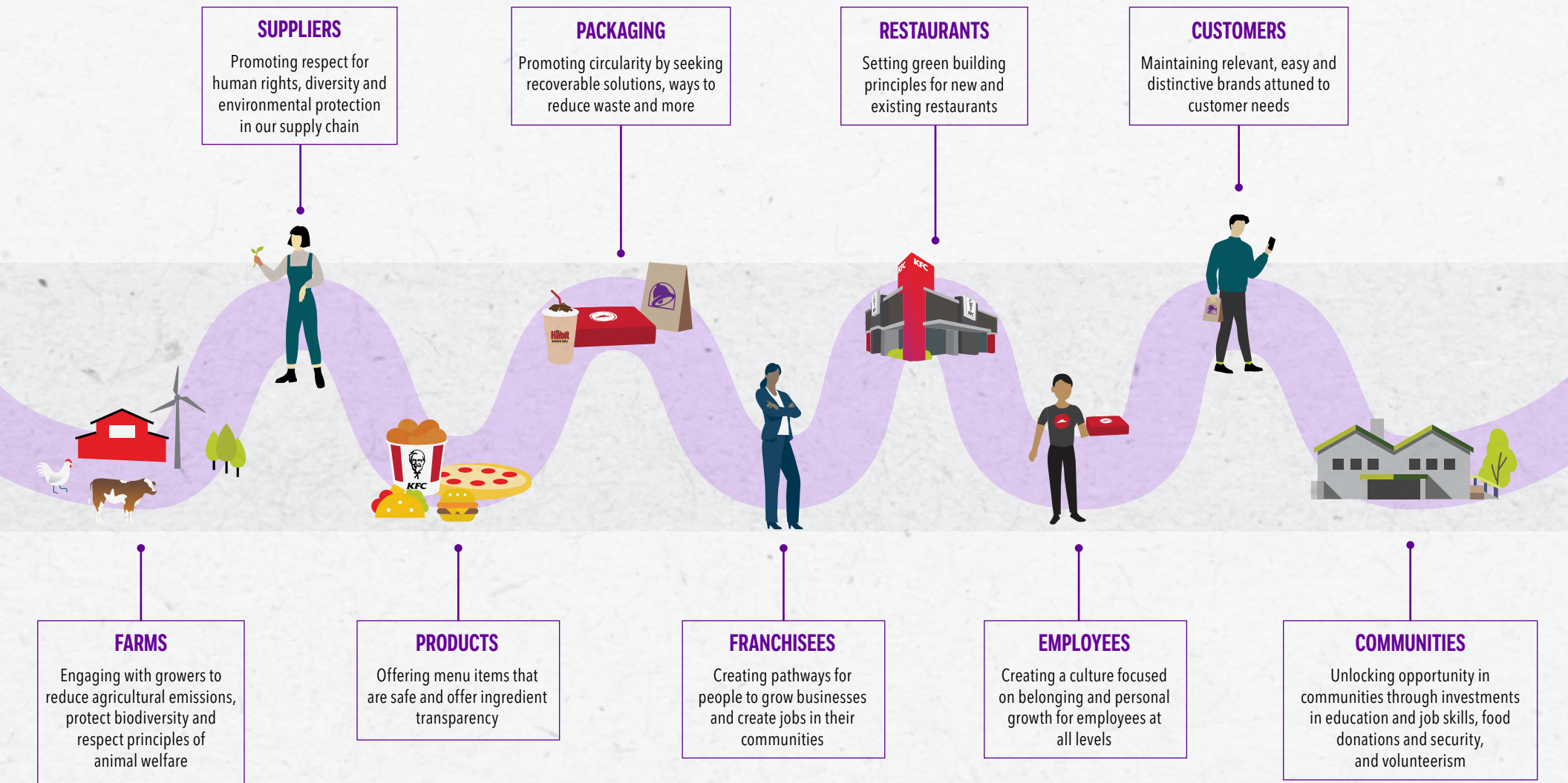
S&P Sustainability Yearbook

**TIME's Best Companies
for Future Leaders**

**Newsweek's America's Most
Responsible Companies 2024**

THE YUM! VALUE CHAIN

Most people know Yum! through our iconic brands: KFC, Taco Bell, Pizza Hut and Habit Burger & Grill, which collectively operate more than 58,000* restaurants worldwide. While our restaurants—and the people who work in them—are the heart of our business—our full impact ranges further. Here's a look at the ways we make an impact across our value chain:

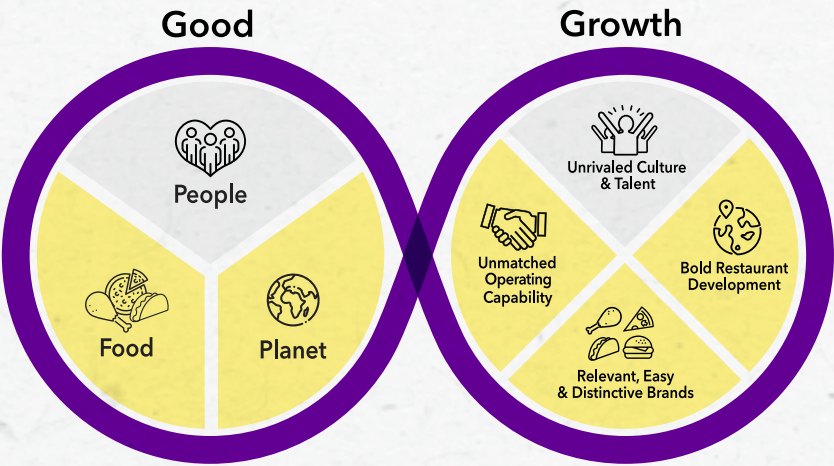


*Reflective of end of year 2023 figures.

Our Good Growth Strategy

Continued business growth and performance require us to stay attuned to evolving stakeholder needs. Today, this means not only cultivating relevant, easy and distinctive brands, but also maintaining and bolstering a reputation as an inclusive and sustainable business.

Our Good Growth strategy guides us in scaling our business while working toward our purpose of unlocking opportunity. In achieving our purpose, we'll create an organization in which employees can be their best selves, franchisees can grow their business through entrepreneurship and communities can prosper through job creation and investment.



Within our Good pillars of People, Food and Planet, we have set bold goals and established the following three focus areas, which represent our greatest potential for positive impact:

- **Less Carbon**—Reducing greenhouse gas (GHG) emissions from our restaurants and supply chain
- **Better Packaging**—Reducing our overall waste footprint by finding packaging solutions that are reusable, recyclable or compostable, while also working to eliminate unnecessary and single-use plastics, and intentionally added chemicals of concern
- **Remove Barriers**—Removing barriers to unlock opportunity for employees as well as front-line workers and their communities, all over the world

As we further integrate our Good Growth priorities, we must continue to address challenges to operationalizing this work. Over the past year, teams across Yum! focused on building fundamental capabilities and knowledge, and improving the quality of data to support our environmental, social and governance (ESG) strategy.

CORPORATE & SUSTAINABILITY GOVERNANCE

ESG matters are becoming more visible in jurisdictions around the world. In many regions, regulation is driving increased need for transparent data and bold commitments, while in others, potential litigation and backlash are leading many companies to scale back on disclosure. Our governance of this work is maturing to meet the complex demands of this moment. In 2023, we added further board-level accountability for ESG progress around our most material topics, committing to annual strategy updates while also distributing accountability for each of our Good pillars among board committees:

- **People**—Management, Planning & Development Committee, aligned with existing responsibilities for human capital
- **Food**—Audit Committee, consistent with focus on risk management and internal controls
- **Planet**—Nominating & Governance Committee, given increasing compliance obligations and the integral role of governance in integrating sustainability requirements

We are also seeing increased information-sharing and collaboration across functions and brands through a combination of formal and informal steering committees and working groups, as well as between sustainability leaders and the Yum! Executive Team. These shifts are creating a strong foundation for further progress, and we will continue to evolve to meet stakeholder needs.

Our progress on ESG builds on sound governance practices applied across the business. Learn more on our [website](#) about the composition and characteristics of the Yum! Board of Directors.

GOOD GROWTH ROLES & RESPONSIBILITIES

Who They Are	How They Engage on ESG
Yum! Board of Directors	With ultimate oversight for citizenship and sustainability issues. Entire board receives briefings at least once a year, quarterly Planet updates through the Nominating & Governance Committee and regular email updates on the citizenship and sustainability landscape
Global Leadership Team	Regularly engaged with and informed on material topics
ESG Disclosure Committee	As a counterpart to the Financial Disclosure Committee, this management-level committee focuses on non-financial ESG disclosures, related regulations and compliance; members include senior finance, legal and compliance leaders
Brand-Level Leadership	Chief sustainability officers and/or steering committees within our brands strategize and engage markets and franchisees to drive progress.



Reporting & Disclosures

Regular reporting, through this Global Citizenship & Sustainability Report and other channels, allows us to comply with growing regulations, demonstrate how we are mitigating risk and communicate progress toward our strategy and goals. This report was completed with reference to the Global Reporting Initiative (GRI) Universal Standards. We also respond to the Sustainability Accounting Standards Board (SASB) framework for the Food & Beverage sector and Restaurant Industry. Our GRI and SASB disclosures can be found in the [Appendix](#).

Yum! discloses climate-related risks and opportunities through a Task Force on Climate-related Financial Disclosures (TCFD) report. We also publish an annual report on workforce representation. We participate in comprehensive, voluntary disclosures such as the Bloomberg Gender-Equality Index; CDP; and the Roundtable on Sustainable Palm Oil (RSPO) Annual Communication of Progress.

Evaluating and responding to the risks we face as a company are other important aspects of our disclosure strategy. As a food company whose products and supply chain are dependent on natural systems, these risks increasingly relate to [nature and biodiversity](#). Since 2015, Yum! has used the World Resources Institute (WRI) Aqueduct Water Risk Atlas to better understand areas of water stress for our restaurant operations and supply chain. In addition, Yum! is completing risk assessments related to biodiversity using World Wildlife Fund's (WWF) Biodiversity Risk Filter. We continue to monitor emerging frameworks for reporting on and responding to the risks we face, including the Taskforce on Nature-related Financial Disclosures (TNFD).

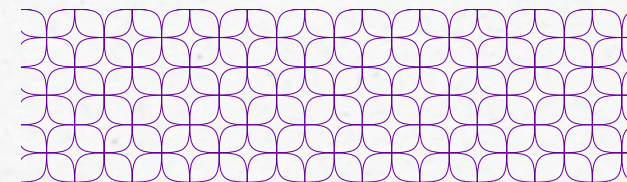
MATERIALITY

We undertake regular materiality assessments, soliciting input from a diverse range of internal and external stakeholders, to help us identify and prioritize our most significant citizenship and sustainability impacts, risks and opportunities.

In 2024, we conducted our first double materiality assessment (DMA) in response to the requirements of upcoming regulation, including the European Union's Corporate Sustainability Reporting Directive. As required, this considered both ESG risks and opportunities impacting Yum!, and the positive and negative impacts of Yum!'s operations and value chain on the environment and society. We are encouraged by the similarities between our initial findings and past materiality assessments ([see 2021 materiality assessment](#)) and intend to share further details of our DMA and the implications for our business, once complete.

TRANSPARENCY & VERIFICATION

We recognize the importance of having high-integrity data to our ability to make progress against our commitments and continue regular, transparent disclosures. We are committed to making the investments necessary to further enhance the quality and timeliness of the data we collect. All data included in this report is accurate within the context of the information available to us. Read more in [About This Report](#).

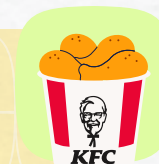


ALIGNMENT WITH THE UN SUSTAINABLE DEVELOPMENT GOALS (SDGs)

We align our priority areas of work with the UN SDGs, an ambitious, global vision for ending poverty, reducing inequalities and tackling climate change by 2030. We have identified specific SDGs that align most closely with our three priority pillars of People, Food and Planet.



BRAND Spotlight: KFC



Fast Facts

- Largest of Yum!'s brands worldwide
- Nearly 30,000* restaurants

CARE FOR CHICKENS

- Chicken, our largest source of protein
- Soy, a major ingredient in chicken feed
- 90 - 95% of our chicken is locally sourced

CARE FOR PEOPLE & PLANET

- Requiring green building practices in new restaurants and major remodels
- Incorporating a new collection of modular, durable furnishings made from recycled materials
- Achieved equal representation for men and women globally in corporate roles

On the Menu

- Appointed first global brand-level chief sustainability officer and strengthened market-level governance structures
- Helped upwards of 400 young people learn essential work readiness skills in partnership with UK Youth and KFC United Kingdom & Ireland's (UKI) employability initiative called Hatch. By 2030, Hatch aims to help 6,000 young people find their first job.
- Cemented a global partnership with Tent Partnership for Refugees to hire 2,500 refugees by 2026
- Continued our commitment to local sourcing of ingredients where possible through a growing partnership with nearly 600 French farmers and an emerging effort in Africa to engage Kenyan farmers for potatoes
- Offered plant-based and vegetarian options in more than 20 countries
- Educated franchisees on green building "must-have" measures with potential per-restaurant average emissions savings approaching 29%
- Installed on-site renewables at restaurants in the Netherlands and Ecuador, making progress toward our ambition of supplying solar power on every continent where KFC operates
- Making sustainable packaging progress in markets—such as India and Canada in achieving 100% of priority packaging goals ahead of schedule

*Reflective of end of year 2023 figures.

BRAND Spotlight: TACO BELL



Fast Facts

- Inspiring and enabling the world to Live Más
- The world's largest Mexican-inspired restaurant chain



PRIORITIZING SUSTAINABILITY JUST AS MUCH AS CRAVEABILITY

- Working on beef supply chain improvements for better biodiversity and environmental protection as well as better animal health outcomes that require fewer critical medicines

OFFERING BALANCED MENUS WITH VEGGIE MODE

- Over 30 ingredients certified vegan or vegetarian by the American Vegetarian Association that can be combined for nearly 1 million combinations

FUELING BOLD AMBITIONS AT THE BELL

- Community impact efforts focused on youth empowerment and education with Taco Bell Foundation

On the Menu

- Met customer demand for all-day quality with a new Cantina Chicken menu and ingredients including slow-roasted chicken, Avocado Verde Salsa and fresh purple cabbage
- Offered limited-time vegan menu items, like Vegan Nacho Fries and a Vegan Crunchwrap Supreme
- Provided more than \$10 million in funding for education to over 1,000 students through the Taco Bell Foundation's Live Más Scholarship, including \$3 million to Taco Bell team members
- The Taco Bell Foundation expanded the Ambition Accelerator program to India, so that changemakers both there and in the U.S. can apply to receive funding for their community impact ideas.
- In partnership with Cargill and the National Fish and Wildlife Foundation, Taco Bell initiated two projects to restore wildlife habitat.
- Recycled a wider variety of packaging, including sauce packets, souffle cups/lids, sauce dipping cups and coffee creamer pods, through a partnership with TerraCycle
- Piloted energy management systems at select restaurants, leading to an 8% savings in per-restaurant energy use
- Earned Green Business Network Certification at its corporate office for implementing sustainable practices like plastic-free food ware, LED lighting, recycling and forming an internal team of sustainability stewards to champion environmental efforts

BRAND Spotlight: PIZZA HUT



Fast Facts

- Connecting people through the joy of pizza, one of the world's most popular foods
- Nearly 20,000* restaurants

YOU CAN'T MAKE GREAT PIZZA WITHOUT CHEESE

- Pizza Hut engages with dairy farmers on sustainable agriculture and carbon reduction initiatives.

ENABLING MORE EQUITY FOR TEAM MEMBERS & COMMUNITIES

- Pizza Hut's community impact agenda champions an "Equal Slice for Everyone."

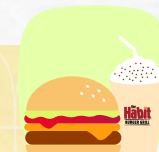


On the Menu

- Addressed unemployment in Sri Lanka with vocational training, including special programs for youth with disabilities
- Built greenhouses, encouraged local sourcing and provided training to farmers in Indonesia, allowing participating families to nearly double their incomes
- Helped 3.5 million students foster a love of reading during the 2022-2023 school year through BOOK IT!, which celebrated its 40th anniversary in 2024
- Empowered young women in South Africa through the LeadHERship program, which has provided training to nearly 150 women to date
- Established a global green restaurant strategy across priority countries, ensuring that restaurants in these markets have execution plans for six must-have green building features
- Partnered with supplier to introduce new graphics on pizza boxes in the U.S., reminding customers to recycle
- Advanced projects with dairy farmers in three countries to reduce the carbon footprint of the cheese we source, with the U.S. project reducing these emissions by 10%

*Reflective of end of year 2023 figures.

BRAND Spotlight: HABIT BURGER & GRILL



Fast Facts

- Newest member of the Yum! family

INFLUENCED BY WEST COAST ROOTS

- All restaurants, no matter where in the U.S. they are located, meet or exceed the California Green Building Standards Code.
- Specializing in fresh, made-to-order, chargrilled food

MAKING A POSITIVE IMPACT AS A FOOD BRAND

- Helping prevent hunger through food donations
- Supporting youth entering culinary fields

On the Menu

- Achieved gender parity at the executive level and appointed its first woman chief executive officer, chief financial officer and chief operations officer
- Reduced paper usage with new takeout bags
- Incorporated sustainable upholstery, lighting and fixtures into restaurants, including floor tiles made from recycled material
- Upgraded to ENERGY STAR- and GREENGUARD-certified cooking equipment
- Served as the California Team Sponsor of the National ProStart Cup, an entrepreneurship competition for teens interested in culinary careers
- Raised over \$204,000 for No Kid Hungry by inviting customers to round up their orders to the nearest dollar

PEOPLE We Unlock Opportunity

People Summary

HOW WE'RE DRIVING GOOD GROWTH

Across our four brands and tens of thousands of global restaurants, what sets Yum! apart is our people. Employees and franchisees set a standard of excellence in our restaurants, and we help them do so by investing in their growth and prioritizing opportunity for all.

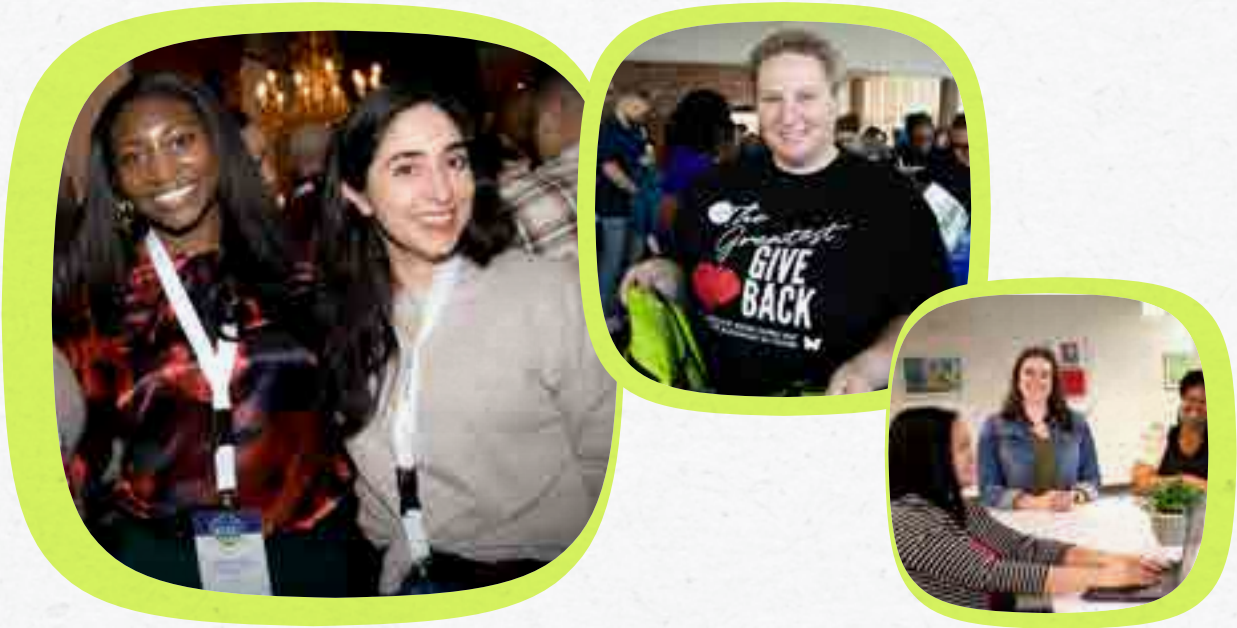
KEY WINS

- Approximately 7,750 employees participated in leadership development programs, including Heartstyles, Coach Academy and Leadership Accel.
- TIME named Yum! one of its 2023 Best Companies for Future Leaders.
- KFC reached gender parity across its global corporate offices, with women making up 51% of this workforce.
- The Next Generation of Women (NOW) program, initially launched by KFC, expanded company-wide.
- As of 2023, Unlocking Opportunity Initiative (UOI) programs have reached 204,000 individuals around the world.

MATERIAL ISSUES

- Equity, Inclusion & Belonging
- Employee Health & Safety
- Talent Attraction, Engagement & Retention
- Community & Philanthropy
- Human Rights & Labor Practices

ALIGNED UN SDGs



GOAL	PROGRESS
Achieve gender parity in leadership globally by 2030 in alignment with Paradigm for Parity®	44% of global corporate leadership roles were held by women, and approximately 53% of our global workforce was composed of women.
Measure employee engagement	92% of above-restaurant, corporate employees responded as satisfied.
Remain committed to our Global Code of Conduct and Supplier Code of Conduct, which addresses guidelines for working conditions consistent with frameworks such as those of the International Labour Organization (ILO) and the United Nations Guiding Principles on Human Rights	<ul style="list-style-type: none">• 100% of above-restaurant, corporate employees completed annual compliance training, including our Global Code of Conduct.• Suppliers are required to acknowledge and comply with the Supplier Code of Conduct in order to work with our organization.
Unlock opportunity for employees, front-line workers and communities around the world by investing \$100 million over five years to remove barriers to equity and inclusion, education and entrepreneurship	Cumulatively, \$71 million of funding has been utilized and/or committed in support of over 30 community impact programs, unlocking opportunity across the world.
Donate food and funds to help local and global communities	<ul style="list-style-type: none">• Contributions from corporate, franchisees, customers and suppliers enabled our global organization to donate \$46 million in support of local communities and employees.• 4.8 million lbs. of food was donated to hunger relief organizations across 34 countries through Yum!'s food donation programs.

Investing in Employees

HELPING OUR PEOPLE GROW

The Yum! culture is one of continuous improvement and personal growth. We encourage development through a combination of on-the-job training, structured mentorship and self-directed learning. Learn more on our website about the [professional and leadership development programs](#) we offer. Specific highlights from these programs in 2023 include:

- Internal career development weeks for corporate employees, during which attendees could hear directly from Yum! senior leaders and other speakers on topics of interest
- Completion of over 47,000 LinkedIn Learning videos and courses by above-restaurant leaders
- Updates to Heartstyles, our signature leadership and personal development program, including a new conference-style format, two executive programs and an app to support ongoing learning
- Continued rollout of Inclusive Leadership, with the goal of offering it to all Yum! corporate employees, franchisees and restaurant general managers (RGMs) globally by the end of 2025
- A Brandon Hall Group Silver award for excellence in Leadership Development for our Coach Academy program, recognizing the program's impact on coaching across the company
- Recognition on TIME's list of [2023 Best Companies for Future Leaders](#)



Heartstyles

In 2023, over 7,100 RGMs and assistant RGMs on six continents completed Leading With Heart, the Heartstyles development program.

PROGRESSING TOWARD MAKING ROOM FOR ALL

Yum! is a people-first company focused on the customers we serve at restaurants around the world and the employees that make for a seamless customer experience. We embed equity, inclusion and belonging in our culture to build a business that reflects our wide range of guests and the communities where we operate. Our ambition is to make room for all people and voices at our tables.

PAYING EMPLOYEES EQUITABLY

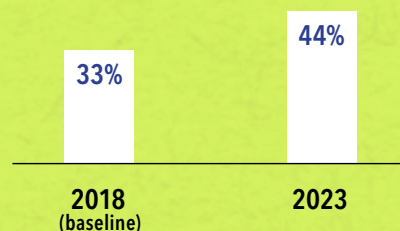
We are committed to paying our employees fairly and equitably for their work. In the U.S., where most of our corporate team members live, we routinely analyze pay to confirm that pay disparities by gender and ethnicity do not exist when taking into account all job- and performance-related pay factors.

Progressing Toward Gender Parity

We have a long history of investing in unrivaled culture and talent, including the advancement of women, and have been recognized globally for transparency around gender-related practices and policies.

GOAL

Achieve gender parity in leadership globally, across all four Yum! brands, by 2030, in alignment with Paradigm for Parity®.

PROGRESS**YUM! GLOBAL FEMALE LEADERSHIP****What's Ahead**

Here's how we plan to achieve gender parity across our brands:

IMPROVE RECRUITMENT

- Update job listings with information more attractive to women job seekers, including salary ranges and broader qualifications.

FOCUS ON RETENTION

- Support women in initiatives like women-centered communities of belonging and parent-friendly benefits in the U.S.
- Bring women executive leaders together to inspire the next generation of women at Yum! to see themselves in leadership roles.

GO BEYOND CORPORATE

- Develop leadership training for franchisees and restaurant employees.
- Create opportunities for women in the communities where our restaurants operate.



KFC remains focused on gender parity. Recently, the brand closed the gender experience gap, a measure of whether women feel they have an equal chance of success in the workplace.

Women represent

51%

of the workforce
across KFC's global corporate
offices.

OPPORTUNITIES FOR DEVELOPMENT & BELONGING

Yum! is a place for all people to grow. In 2023, we continued to offer long-standing programs and expanded opportunities for professional and personal development.

Inclusive Leadership	An experience designed to illustrate the positive value an inclusive environment brings to our operations and business
McKinsey Connected Leaders Academy	Partnership between McKinsey and our Equity, Inclusion and Belonging (EIB) team that allows junior to senior-level employees to complete leadership training and courses—with 150 individuals across our global workforce doing so in 2023
MidRISE	Annual conference for junior and mid-level employees in the U.S., primarily made up of individuals from underrepresented communities at Yum!, with quarterly follow-up virtual events
NOW	Leadership development program for women that expanded from KFC to be offered across Yum!. In 2023, one-third of participants, earned promotions.
OneTen & Multiverse	Technical apprenticeships offered through a OneTen and Multiverse pilot program for restaurant employees to build skills and transition into full-time corporate roles. In 2023, there were 15 participants with 63% moving into corporate roles.
Sponsor, Help, Inspire, Narrate, Encourage (SHINE)	A new community of belonging launched in 2023 dedicated to women's empowerment, which now has more than 800 members, including franchisees

INVESTING IN WELL-BEING

Yum! offers a range of health and well-being programs to Yum! corporate and restaurant employees and their eligible dependents in the U.S. Programs range from those focused on physical well-being like Teledoc to ones that support emotional and mental health like the Employees Assistance Program. Additionally, in 2023, Yum! hosted Live Well Weeks, where corporate employees had the opportunity to learn how they can improve their well-being.



Supporting Our Franchisees

Our brands account for more than 58,000* global restaurants, of which 98% are franchised. Collectively, these businesses employ over 1 million people. Franchisees create thousands of jobs each year, which serve as a launching pad for many individuals' careers. In the U.S., approximately 80% of current RGMs have been promoted from other positions in our brands' restaurants and often earn a salary greater than the average American household income.

In 2023, we engaged with franchisees, including those in our biggest markets, on various ESG issues to help them better understand our goals and how their work supports these goals. Our chief sustainability officer, alongside several key brand leaders, participated in a mainstage panel at the International Franchise Convention, where we saw significant interest in sustainability-related topics and how franchisees support these efforts.



ACCELERATING GROWTH FOR FRANCHISE LEADERS

Yum! franchise partners aim to provide opportunities for people at each stage of their careers. In 2023, franchisees identified a gap in their talent pipeline at the executive level, and we launched new programs through the Yum! Center for Global Franchise Excellence at the University of Louisville.

The Accelerating Growth executive education programs each focus on equipping professionals to take on senior management roles in franchise organizations. The program offers two tracks—a six-month program designed to train RGMs to be ready for an Area Coach role, and a one-year program customized to prepare Area Coaches and above-restaurant operations leaders for more senior roles in the organization.

The Yum! Center for Global Franchise Excellence was created in 2021, in partnership with the University of Louisville. The center, housed at the university's College of Business, has since educated over 900 aspiring entrepreneurs at the undergraduate, graduate and executive levels in franchise operation and ownership.



UPHOLDING ETHICS & HUMAN RIGHTS

We operate on a foundation of integrity across our business and expect employees, franchisees and suppliers to adhere to ethical conduct in all they do. We reference many leading frameworks in building our policies and procedures, including the UN Guiding Principles on Business and Human Rights and the ILO Declaration on Fundamental Principles and Rights at Work. Yum! is a member of Sedex, an ethical trade membership organization that helps us assess potential human rights risks within our supply chain.

Learn more:

- Ethics and Human Rights
- Global Code of Conduct
- Supplier Code of Conduct

Report a concern:

- Ethics concerns: Speak Up Helpline, 1-844-418-4423
- Accounting, internal accounting controls or auditing matters: Yum! Chief Legal Officer or Audit Committee Chair at Yum! Brands, Inc. 1441 Gardiner Lane Louisville, Kentucky 40213
- Citizenship and sustainability-related issues: impact@yum.com



*Reflective of end of year 2023 figures.

Contributing to Communities

Yum! has a deep understanding of the communities where we operate. We leverage our role as a major employer to support the people and communities our business touches. Together with our brands, we don't just serve craveable food—we serve up good.

WHAT SERVING UP GOOD MEANS TO US

Since our founding in 1997, Yum! and our brands have Served Up Good by investing in initiatives that enable our team members, employees and communities to thrive. Our Serving Up Good ambition has three pillars:



CONNECTED, INCLUSIVE
COMMUNITY

Building a culture of belonging by supporting team members in times of need and connecting employees to community and each other through charitable giving and volunteerism



EDUCATION & CAREER
READINESS

Equipping community and team members with the skills, knowledge and capabilities they need to build meaningful careers



FEEDING
COMMUNITIES

Building sustainable food systems that reduce food loss and provide food security and nutrition for our customers and our communities

Measuring impact is an important aspect of our strategy—not just in terms of dollars invested but also opportunities unlocked. Yum! collaborates with grantees to determine evidence-based program outcomes, simultaneously building grantees' capacity to measure impact while establishing benchmarks for Yum!'s future investments.

Since 1992, Pizza Hut has donated surplus food to hunger relief organizations through the Harvest Program. In 1999, KFC launched the program, marking its 25-year anniversary in 2024. To date, the program has enabled 220 million lbs. of food to be donated to more than 5,000 local community partners in 34 countries.

UOI'S IMPACT TO DATE (2020-2023)

Announced in 2020, the Unlocking Opportunity Initiative (UOI) builds on our 25 years of investing in our people-first culture. The \$100 million we committed to invest in localized programs through UOI helped deepen our commitment to positive and lasting community impact across the world.

TOTAL INVESTMENTS IN

37

community impact programs across

13 COUNTRIES

167,000

people impacted

ENTREPRENEURSHIP

7

programs

400

businesses supported

30,000

people reached

Nearly

600

jobs created

EDUCATION & CAREER READINESS

16

programs

22,000

people reached,
including

16,000

with improved job
readiness

HOW EACH BRAND MAKES A DIFFERENCE

Each of our brands has its own community impact strategy to Serve Up Good. This approach ensures that our investments and programs reflect our brands' unique global identities and the diverse needs of the communities we serve worldwide. Our brand-level strategies are:



Feeding People's Potential

by increasing access to food, skills and opportunities



Championing an Equal Slice for Everyone

enabling employability through education and entrepreneurship



Fueling Bold Ambitions

by breaking down barriers to educate and inspire the next generation of leaders through the Taco Bell Foundation



Good Habits

supporting communities by providing access to food, food knowledge and skills



Through these programs, our brands have connected with nonprofit partners and invested in programs like:

- **Hatch Enterprise's New Founder Programme** provides U.K.-based entrepreneurs with essential skills, strategies and personalized support to navigate the challenges of entrepreneurship and grow their businesses. Pizza Hut U.K.'s support helped the New Founder Programme reach 2,100 people, strengthen 58 businesses and create 173 jobs between 2022 and 2023.
- **The Ambition Accelerator**, a partnership of Taco Bell Foundation and Ashoka, is a social impact challenge for young people with bold ideas for creating positive change in their communities and beyond. Since launching in 2022, the program has reached 489 young people and coached 26 teams of young changemakers to strengthen their social impact ventures that will further benefit 10,000 community members. In 2024, it expanded to support changemakers in India.
- Thailand has a high rate of youth who drop out of school. This has led KFC Thailand to partner with the Equal Education Fund to launch **BucketSearch**, a work and study program designed to help Thai youth reach their fullest potential. The program launched in 2023 and began by assisting a group of 130 students from 10 provinces before expanding nationwide.
- Habit Burger & Grill donated money and time to the **Community Action Partnership Orange County** to support pop-up pantries in food deserts and areas with high need. Each month, 15 locations are identified to serve families with food boxes, produce and household staples.
- The Taco Bell Foundation's **Community Grants Program** is funded by customers rounding up their total at checkout. The program awarded \$23 million this year, from an average donation of just 44 cents at checkout in 2023, to over 450 U.S.-based nonprofit organizations that champion educational and career success for young people.

In 2023, Yum! provided aid to over 2,000 team members and their families through our Disaster Relief Fund.

FOOD We Serve Food People Trust

Food Summary

Whether our customers are in the mood for chicken, tacos, pizza or burgers, they count on our brands for craveable, quality food. As the world’s largest restaurant company, we provide customers with balanced menu options, as well as a relentless commitment to food safety and animal welfare.

KEY WINS

- Recognized over 70% of suppliers and distributors for achieving Global Food Safety Initiative (GFSI) Certification as of year-end 2023
- Conducted 48% more animal welfare audits in 2023 than in 2022
- Improved technology used to monitor food safety in real-time, including risk-sensing software and tools for franchisees
- Joined private sector leaders in endorsing the Antimicrobial Use Stewardship Principles for poultry, committing to implement these in poultry supply chains

MATERIAL ISSUES

- Food Safety
- Choice & Nutrition
- Food Technology & Genetically Modified Organisms (GMOs)
- Responsible Marketing
- Animal Welfare

ALIGNED UN SDGs



GOAL	PROGRESS
Through regular food safety audits, we seek to ensure our high quality standards are being maintained across employee health, product handling, ingredient and product management and prevention of cross-contamination.	Over 125,000 audits have been conducted on company-owned and franchisee-owned restaurants.
Transition to 100% Global Food Safety Initiative (GFSI) Recognized Certification for all suppliers and distributors	Over 70% of Yum! approved suppliers have achieved GFSI Recognized Certification as of the end of 2023. Non-GFSI certified suppliers remain subject to Yum!’s Supplier Food Safety Audits.
By 2030, 50% of permanent menu food options across main dishes, combos and sides will offer lower-calorie options to be consistent with Yum!’s Nutrition Strategy & Policy that aligns with the World Health Organization and the Dietary Guidelines for Americans.	38% of permanent menu food options across main dishes, combos and sides offered low-calorie options, consistent with Yum!’s Nutrition Strategy & Policy.
By 2025, remove artificial colors, artificial flavors and partially hydrogenated oils (PHOs) from core food ingredients globally, as part of continued clean labeling efforts	<ul style="list-style-type: none">• Removed 95% of artificial coloring• Removed 91% of artificial flavors• Removed 97% of PHOs
Source 100% cage-free eggs across at least 25,000 restaurants, including the U.S., Western Europe and other leading markets by 2026 on the way to sourcing 100% cage-free eggs in all markets by 2030	For our 25,000 restaurants with a 2026 goal of cage-free eggs, over 90% of the egg volume came from cage-free sources.
Taco Bell aims to reduce antibiotics important to human medicine in its U.S. and Canada beef supply chain by 25% by 2025.	Taco Bell continues to partner with the International Consortium for Antimicrobial Stewardship in Agriculture (ICASA) to promote the judicious use of antibiotics in the beef supply chain across the food industry. According to the most recent U.S. Food and Drug Administration (FDA) Summary Report on Antimicrobials Sold or Distributed for Use in Food-Producing Animals, there has been a 28% reduction in antibiotic use industry wide between 2016 and 2022.

Balanced Choices

Our food is known for innovation, flavor and value. At the same time, today's consumers want more from their food. They want to know the nutrition content of our menu items, what ingredients are in our food and how those ingredients are sourced. To remain relevant, easy and distinctive, we must keep up with these shifting customer trends and needs.

Over the past few years, we've evolved our product portfolio, setting goals to offer cleaner labels and remove ingredients of concern from menus.

As of 2023, we've removed

95%
of artificial coloring,

91%
of artificial flavors and

97%
of partially hydrogenated oils from
core food ingredients globally.

Our brands have also worked to reduce the levels of sodium and sugar in menu offerings in line with global nutrition guidance. We continue to innovate, introducing new products that speak to consumers' changing needs.

OFFERING VEGETARIAN ITEMS

Taco Bell has increasingly become a go-to for plant-based eaters, with vegetarian items making up 23% of the unit mix for the U.S. brand in 2023. Building on this, Taco Bell introduced two new limited-time offers to its menu in 2023—Nacho Fries with Vegan Dipping Sauce and a Vegan Crunchwrap. Habit Burger & Grill also continued to offer sustainable protein options such as the Impossible plant-based patty and vegan veggie patty.

LOCALLY SOURCED & TAILORED INGREDIENTS

Yum! restaurants worldwide tailor their menus to local cuisines and ingredients. In 2023, Pizza Hut locations around the world continued to offer regionally specific items and toppings, like a Masala Magic pizza featuring tandoori chicken in Sri Lanka and a raclette pizza topped with crème fraîche and sliced potatoes in France. Pizza Hut Indonesia supports over 100 local farmers and their sustainable production of vegetables in approximately 600 greenhouses. That supply makes up 60% of the paprika and tomato needs for Pizza Hut Indonesia's menu.

KFC is also committed to the local sourcing of ingredients and does so across a majority of its business for poultry. In 2023, KFC France created the "Poulet Origine France" label, which means French origin chicken, on all relevant burger, wrap and hot wings promotions to show their local sourcing commitment and partnership with nearly 600 farmers.



ADDING FRESH TO THE MENU

To incorporate more flavor and excitement into its menu, Taco Bell also offered new beverages and salsa in 2023. In its Southern California restaurants, Taco Bell tested Agua Refresca beverages made with real fruit in Strawberry Passionfruit, Peach Mango and Dragonfruit Berry flavors. The chain also launched a new permanent Avocado Verde Salsa made from real avocados and tomatillos.



Trust in every bite™...

Food Safety

We deliver Trust in Every Bite™ by strengthening food safety knowledge and action among our corporate team, franchisees, suppliers and industry peers. In 2023, we built capacity for assessing food quality and safety risk, leveraged new technologies and engaged externally to help build a safer industry.

SERVING FOOD SAFELY IN 2023

STAKEHOLDER GROUP	HOW THEY CONTRIBUTE TO FOOD SAFETY	HOW WE MADE PROGRESS IN 2023
Yum! Food Safety Team	Oversees food safety efforts across all four brands, creating tools to educate employees and address any risks or hazards to food, packaging or people	Leveraged data platforms and technology to manage risk in real time, including monitoring suppliers' GFSI Recognized Certification processes
Franchisees	Implement food safety practices in day-to-day restaurant operations	Organized a Global Food Safety Summit for Yum! Food Safety leaders and franchisees and used a new tool to continuously assess performance to Yum! Food Safety & Quality Management Systems
Suppliers	Maintain a standard of food safety that adheres to Yum!'s policies, practices and globally recognized benchmarks	Over 70% of suppliers achieved GFSI Recognized Certification. Those in developing markets contributed to GFSI's expansion in these regions, while we continue to audit suppliers that have not transitioned. Increased GFSI certification in developing markets elevates food safety standards for those regions and provides growth opportunities for suppliers.
Industry Organizations	Socialize safety standards among global food businesses and support peers in improving and evaluating safety practices	Our chief food safety officer is an elected member of the GFSI Steering Committee and Governance Sub Committee. Other members of the Yum! Food Safety team participated in GFSI local groups worldwide.

Animal Welfare

Yum! cares for the animals raised for food throughout our supply chains—as indicated in our Global Animal Welfare Policy and Sustainable Animal Protein Principles. In 2023, we continued to use the Five Freedoms to guide expectations for the wellbeing and health of the animals that suppliers raise. We took an increasingly holistic approach to overseeing animal welfare, focusing on all brands and all animal protein sources and benchmarking best practices across different regions and markets.

PROTECTING ANIMALS ACROSS OUR PORTFOLIO

KFC is the largest of our brands by sales volume. As a result, the welfare of chickens—both those who lay eggs used in products and broiler chickens used for meat—is the biggest focus of our animal welfare programs. KFC's chicken welfare platform guides its strategy for engaging with suppliers and ensuring the health of chickens in its value chain. KFC Western Europe also published a [2023 Chicken Welfare Report](#) detailing its approach to caring for chickens and major updates of these efforts.

Cage-free eggs were an ongoing priority for Yum! in 2023. KFC Western Europe, Pizza Hut U.K. and Taco Bell U.S. and Canada have transitioned to 100% cage-free eggs, reaching this goal three years ahead of schedule. We are on track to transition toward 100% cage-free eggs in other leading markets by 2026 and all global markets by 2030. In the U.S., we aimed to ensure at least 25% of our eggs came from cage-free hens by the start of 2023, which we exceeded with 92% of eggs sourced from cage-free hens.

For Pizza Hut, pork is an important animal protein, and we're continuously working to make sure we have leading practices in place throughout our pork supply chain. Part of this work includes publishing a policy on group sow housing in 2024 and increasing engagement with pork suppliers on this topic. We will also explore setting specific targets and measurements to improve group sow housing in our U.S. supply chain.



EVOLVING OUR COMMITMENT TO LIMIT ANTIBIOTIC USE

Balancing the need to care for farm animals with the potential harmful impacts of antibiotics is a core concern for Yum!. Antimicrobial resistance (AMR) is a growing threat to global public health, and we take our responsibility to address it seriously. Our work is grounded in the World Health Organization's Guidelines on the Use of Medically Important Antimicrobials in Food Producing Animals. We have made progress over the years, particularly within poultry supply chains, and remain focused on beef, the supply chain for which is more complex.

The evolution of Yum!'s work to combat AMR continues through collaboration with industry peers and organizations around the world. In 2024, we joined a collective of 25 other organizations, representing 40% of global poultry meat production, in endorsing Antimicrobial Use Stewardship Principles in poultry through the United States Agency for International Development's Transformational Strategies for Farm Output Risk Mitigation project. The International Poultry Council developed these principles to guide treatments that avoid use of antimicrobials and, when necessary, ensure proper and safe application.

PLANET We Grow Sustainably

Planet Summary

We're finding ways to minimize our environmental impact through the ingredients we source, the restaurants we operate and the waste we generate. From farm to fork, we're finding ways to minimize our ecological impact while serving customers our iconic food.

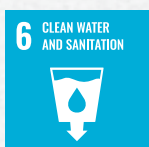
KEY WINS

- On track to achieve our 2030 emission reduction goals across Scopes 1 and 2, as well as energy emissions from franchisee-owned restaurants classified under Scope 3.
- Our multi-year cattle feed pilot in the U.S. recorded a 10% decrease in emissions from the milk used for Pizza Hut cheese.
- Consistent with our commitment to eliminate deforestation, KFC Europe incorporated a soy sourcing policy into its Sourcing Code of Practice and published in 2023 its first soy report covering Western Europe operations.
- We conducted a water risk assessment to identify restaurants and supply chain sites in areas of high water risk.
- Taco Bell expanded its industry-leading recycling program with TerraCycle beyond sauce packets to accept any brand of sauce dipping cups, souffle cups, lids and coffee creamer pods.

MATERIAL ISSUES

- Climate Impact
- Operational Waste & Recycling
- Packaging
- Sustainable Sourcing
- Water

ALIGNED UN SDGS



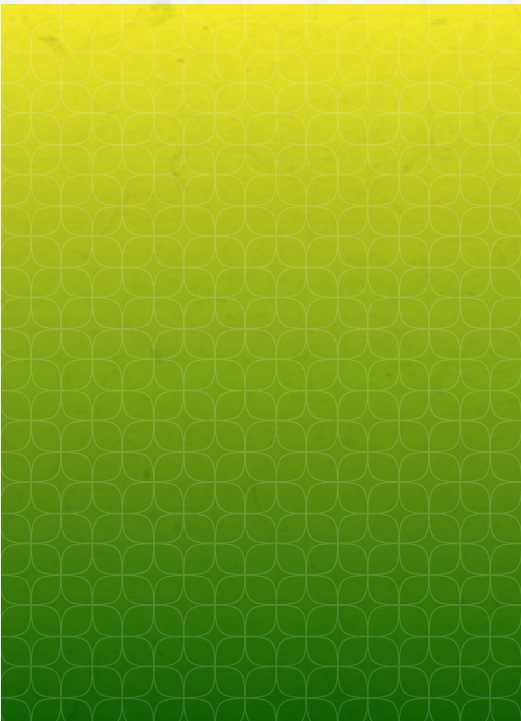
GOAL	PROGRESS
Scopes 1 and 2 (emissions associated with our company-owned restaurants, our corporate offices, transportation): Reduce 46% by 2030 compared to 2019	29% reduction compared to 2019 on an absolute basis
Scope 3 (franchisee-owned restaurants' energy emissions): Reduce by 46% on a per restaurant basis by 2030 compared to 2019	28% reduction compared to 2019 on a per-restaurant basis
Scope 3 (supply chain—core proteins and packaging): Reduce emissions by 46% on a per-metric ton basis, below 2019 levels for beef, poultry, dairy and packaging procured	6% reduction compared to 2019 per metric ton of beef, poultry, dairy and packaging
By 2030, reduce food loss waste by 50% in accordance with U.S. Food Loss and Waste 2030 Champions	4.8 million lbs. of food was donated across 34 countries
By the end of 2025, reduce average water withdrawals from company-owned restaurants by 10%, compared with 2017 levels	Average water withdrawal reduced by 9% on a per-restaurant basis from company-owned restaurants
Endorsed the New York Declaration on Forests (NYDF) and strive to meet the private sector goal of eliminating deforestation from the production of agricultural commodities such as palm oil, soy, paper and beef products well before 2020, and strive to end natural forest loss and degradation by 2030	<ul style="list-style-type: none"> Fiber: 78% from certified forests and 31% from recycled sources Palm Oil: 95% of palm oil used for cooking supported the production of sustainable palm oil and deforestation-free supply chains. Soy: 100% of Brazilian feed mills was audited as compliant in aligning with the Amazon Soy Moratorium. Beef: 99% sourced from regions of lower risk of tropical deforestation, with 85% coming from the U.S. and Canada
Eliminate unnecessary plastics across all brands by 2025	Approximately 25 plastic packaging reduction projects were started and/or completed. The projects primarily centered on transitioning high-volume items, including containers, lids, cutlery and bags, to more easily recycled materials such as fiber or foil.
Reduce virgin plastic content by 10% by 2025 across all brands	With 2020 as our baseline, 89% of our plastic packaging and servicewares was virgin plastic. In 2023, 86% of our plastic packaging and servicewares was virgin plastic.
Move consumer-facing plastic packaging to be reusable, recyclable or compostable by 2025 across all brands	Globally, it is estimated that at least 20% of our consumer-facing plastic packaging is considered reusable, recyclable or compostable.

Our Footprint at a Glance

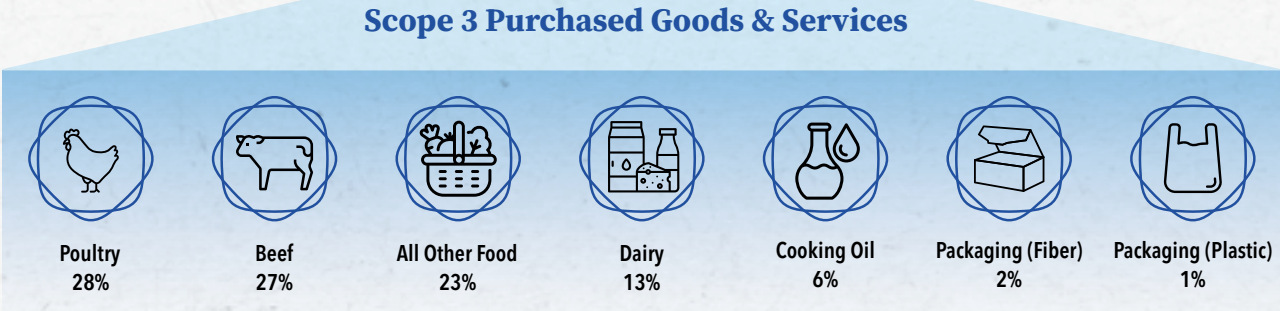
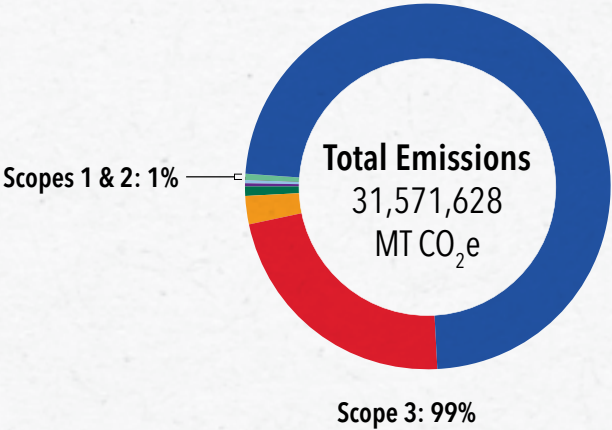
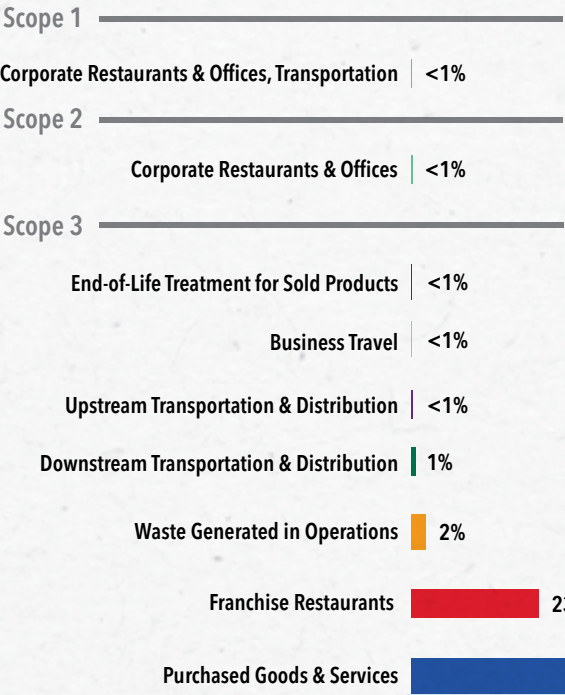
As a global business operating tens of thousands of restaurants and sourcing significant volumes of agricultural and natural commodities, Yum!’s emissions footprint is far-reaching. Since 2019, we have calculated our GHG emissions inventory to align our targets and efforts to the most material areas of our footprint.

The chart to the right represents our 2023 GHG emissions inventory.* Our three science-based targets (SBTs) encompass 75% of these emissions. Included in these targets are Scopes 1 and 2, as well as energy emissions from franchisee-owned restaurants, and emissions from purchased goods including poultry, beef, dairy and packaging—the remaining Scope 3 categories are not included.

In addition to our near-term 2030 targets, Yum! has set an ambition to reach net zero for all emissions scopes by 2050. Our climate work continues to focus on execution against our 2030 SBTs and implementation efforts for climate regulations and disclosures due in 2026.



Scopes 1, 2 & 3 Emissions for 2023



*In 2023, we engaged KPMG to provide limited assurance over certain GHG emissions subject matter. See GRI 2-5 External Assurance disclosure on page 40.

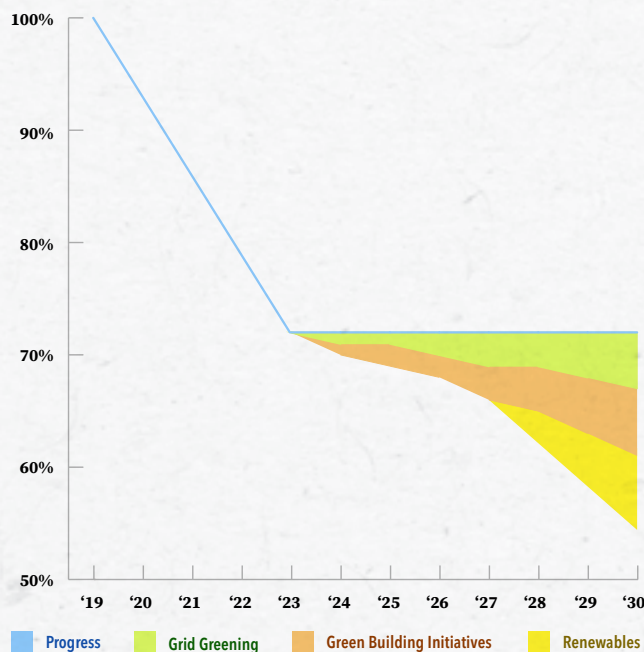
Progress Toward Our Science-Based Targets

We continue to make steady progress toward our three-pronged climate goal approved by the Science Based Targets initiative (SBTi).

GOAL	Scopes 1 & 2 Reduce scopes 1 & 2 absolute GHG emissions by 46% by 2030 Compared to 2019	Franchisee Restaurants Reduce scope 3 (per franchisee restaurant) GHG emissions by 46% by 2030 Compared to 2019	Supply Chain Reduce scope 3 GHG emissions 46% per metric ton of beef, poultry, dairy and packaging by 2030 Compared to 2019																		
PROGRESS SINCE 2019 BASELINE	<div>2019 — 29% — 2023</div> <div>Scopes 1 & 2 Emissions</div> <table><tr><th>Year</th><th>CO₂e (metric tons)</th></tr><tr><td>2019</td><td>190,000</td></tr><tr><td>2023</td><td>135,000</td></tr></table>	Year	CO ₂ e (metric tons)	2019	190,000	2023	135,000	<div>2019 — 28% — 2023</div> <div>Emissions per franchisee restaurant</div> <table><tr><th>Year</th><th>CO₂e (metric tons)</th></tr><tr><td>2019</td><td>180</td></tr><tr><td>2023</td><td>130</td></tr></table>	Year	CO ₂ e (metric tons)	2019	180	2023	130	<div>2019 — 6% — 2023</div> <div>Emissions per metric ton of core protein & packaging</div> <table><tr><th>Year</th><th>CO₂e (metric tons)</th></tr><tr><td>2019</td><td>6.2</td></tr><tr><td>2023</td><td>5.8</td></tr></table>	Year	CO ₂ e (metric tons)	2019	6.2	2023	5.8
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HOW WE'VE MADE PROGRESS	<p>Progress on Scopes 1 and 2 have been focused on our company-owned restaurants and offices:</p> <ul style="list-style-type: none">• Energy-reduction initiatives• Greening of local grids• Renewable energy at our U.S. company-owned restaurants and offices in Australia and the U.K.	<p>98% of our restaurants are franchisee-owned. Progress has been made through:</p> <ul style="list-style-type: none">• Implementing sustainability “must haves” for new build restaurants• Energy savings upgrades during restaurant remodels• On-site solar and off-site renewable energy contracts• Greening of local grids	<p>Our improvements reflect the diversification of our menu, which resulted in lower overall food emissions. For example, we continue to have higher chicken volumes in our total protein portfolio as menu offerings keep pace with consumers' shift away from red meat. Chicken production has lower emissions than beef production.</p>																		

Climate: Scope 3

Franchisee Restaurants (Scope 3) Transition Path

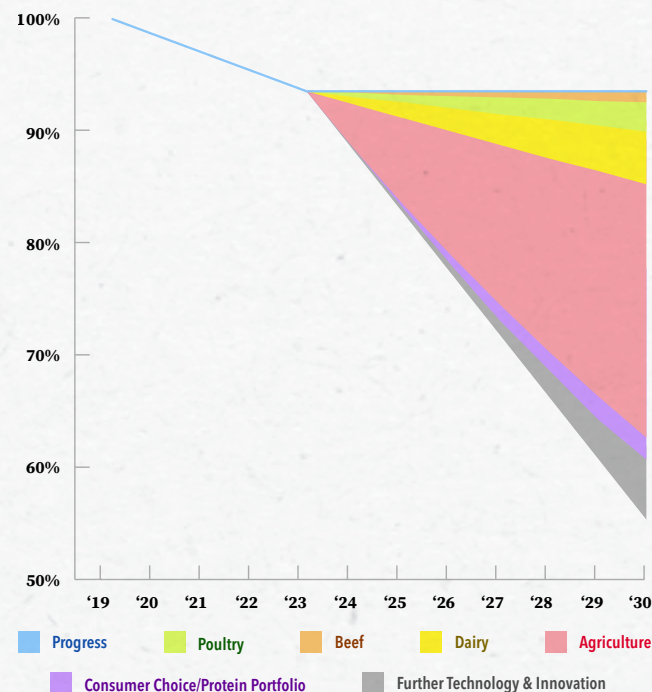


To achieve our 2030 target for reducing emissions related to energy consumed in restaurants, the two largest levers within our control are green building initiatives and renewables. We aim to transform our approach in:

- **How we buy**—Through procurement of renewable energy and purchases of energy-efficient equipment
- **How we build**—By constructing new restaurants according to green building best practices
- **How we operate**—With Environmental Management Systems (EMS) and other tools that help optimize operations and identify areas for further improvement

Each brand has set green building standards that continue to evolve as we work toward our climate targets. In addition, we expect tailwinds on emissions as local grids continue to transition to cleaner sources of energy over time.

Core Proteins (Scope 3) Transition Path



To reduce our emissions by 46% across core proteins in our supply chain, we're taking a multifaceted approach, which includes:

- **Targeted pilots**—Working with partners on specific projects to define pathways for emissions reduction
- **Sector engagements**—Partnering with industry peers, as well as processors, farmers and retailers, to advance awareness and align on areas of focus and desired results
- **Data development**—Tracking and calculating emissions in food systems is difficult; however, we continue to work on gathering complex data from our suppliers.

While emissions from our key proteins can range greatly depending on several factors, including land-use and feed efficiency, we continue to innovate and invest in this area.

BUILDING GREEN IN ACTION

Renewable Energy

A mix of on-site solar panels and off-site agreements are leveraged across the world to maximize renewable energy use in the most economic way.

- Off-site renewables: Pizza Hut U.K. dine-in restaurants utilize this approach.
- On-site solar: A KFC in California has installed solar panels over its drive-thru.
- Collins' KFC and Taco Bell restaurants in Australia have a mix of on-site solar and off-site renewable energy.

Energy Efficient Lighting

All brands continue to work toward implementing energy efficient lighting inside and outside the restaurant. This is typically on the list of "must haves" for new builds and remodels.

HVAC & Refrigeration Efficiency

Heating, ventilation and air conditioning (HVAC) systems are typically one of the largest sources of energy consumption in restaurants and are normally high on each brand's list for sustainability consideration. Addressing HVAC and refrigeration efficiency can help reduce electricity consumption and emissions from refrigerants used.

Energy Efficient Kitchen Equipment

Habit Burger & Grill continues to incorporate sustainability across their restaurants, including use of ENERGY STAR and Green Guard-certified machines.

EMS

KFC U.K. conducted a pilot program to install EMS, which yielded an average of 8% savings in the first year.

FRANCHISEE SPOTLIGHT:
HEART WITH SMART

Achieving our SBTs will only be possible with the participation of our franchisees. That is why we're inspired by the dedication of franchisees who go above and beyond, like Heart With Smart, Pizza Hut's largest franchisee in the U.K., which operates over 145 restaurants.

Heart With Smart's Pizza Hut restaurants have been powered by renewable energy since 2015. The business explores ways to reduce its energy usage through a cross-functional energy focus group and reduces emissions from non-electricity sources by transitioning away from gas appliances and refrigerants with high global warming potential.

Heart With Smart involves its restaurant team members and suppliers in this work, including supporting Yum!-level initiatives to engage dairy farmers in reducing on-farm emissions. As a result, they have reduced CO₂e emissions per meal by 11% since 2019. Heart With Smart's work is an example of what's possible through collaboration—and a model for other franchisees to follow.

Climate: Supply Chain

Our supply chain is complex, as we are several steps removed from the farms where animals are raised. Decarbonization requires us to ensure our suppliers are aligned on climate goals, collaborate across the industry on pilot programs and work on ways to track progress.

In 2024, we signed up for CDP Supply Chain as part of our broader supplier engagement strategy. We expect participation in this effort to enable streamlined data requests and increase alignment around climate goals.

Given the complexity and challenges associated with decarbonizing agricultural emissions, we focus our efforts along the parts of the protein lifecycle that are most material to emissions and that have the biggest opportunity for reduction, namely land use, enteric fermentation and animal feed. Yum! is also deepening collaboration with major ingredient suppliers, such as those who supply cheese for pizzas (see below).

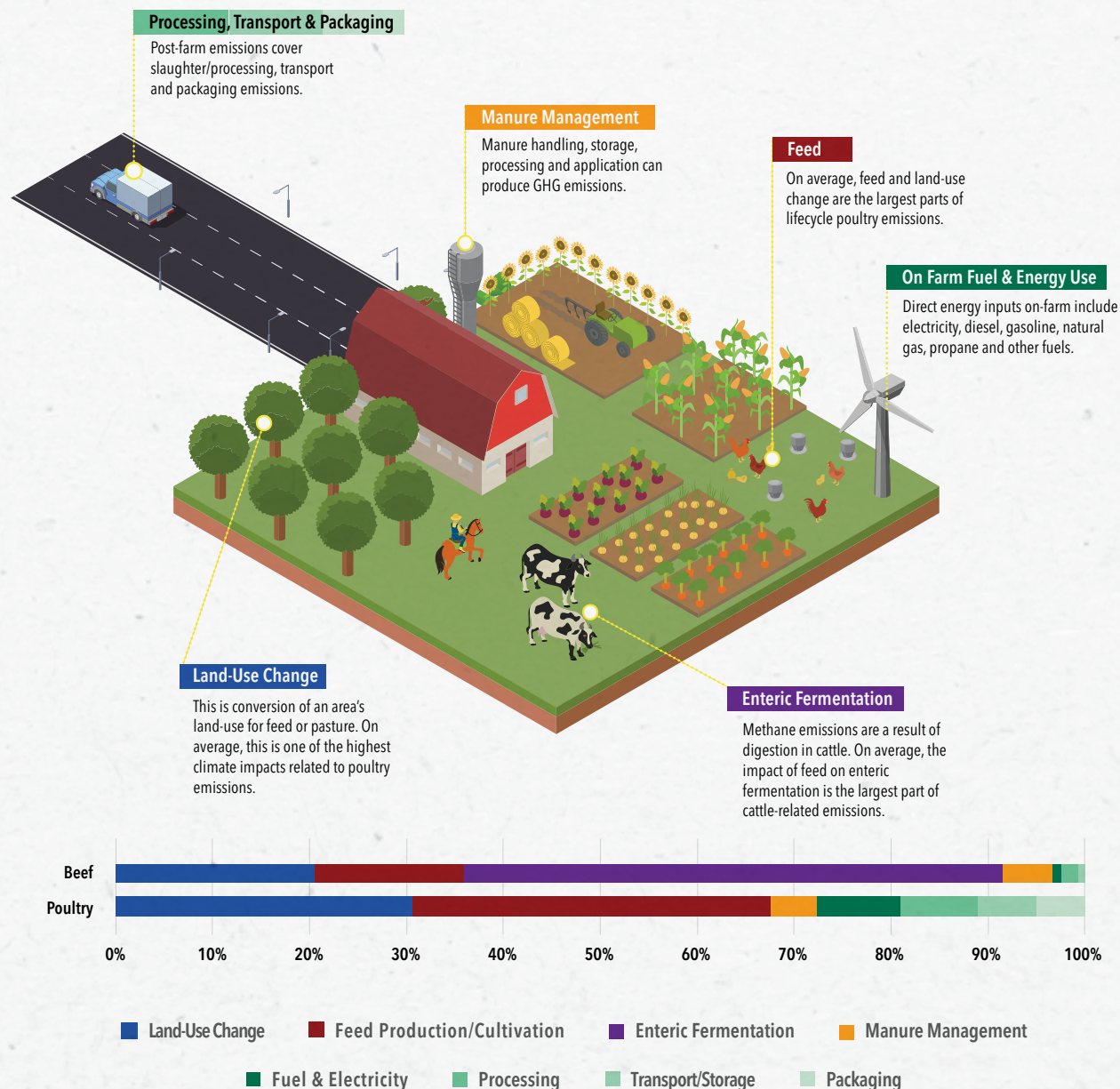
PIZZA HUT DELIVERS MORE CHEESY GOODNESS WITH LESS IMPACT

Every year, Pizza Hut purchases a substantial amount of shredded mozzarella, accounting for a large portion of the brand's carbon footprint. As a result, engaging with dairy farmers on sustainable agriculture is a major way the brand can make a difference.

In 2023, Pizza Hut U.S. achieved its goal to source more than half of the dairy used for pizza cheese from farms enrolled in the Farmers Assuring Responsible Management and Environmental Stewardship program. Pizza Hut also has carbon reduction plans in place with two major global dairy suppliers.

And the brand is moving from plan to action. A recent pilot to improve cattle feed in partnership with Dairy Farmers of America led to a 10% decrease in emissions in the milk used for its cheese. In addition to the U.S. pilot, Pizza Hut is kicking off a methane reduction project in the U.K. dairy supply chain. Also, in New Zealand, we have kicked off a three-year project to reduce on-farm GHG emissions by helping dairy farmers use software to identify efficiencies.

WAYS OUR SUPPLY CHAIN PLAYS A ROLE IN THE CLIMATE



Source: Average emissions from each part of chicken and beef lifecycle taken from [WWF Measuring and Mitigating GHGs - Beef](#) and [WWF Measuring and Mitigating GHGs - Chicken](#)

Nature & Biodiversity

The world's natural spaces, from farms and ranchlands to forests and everywhere in between, are part of interconnected ecosystems that help store carbon and support habitats for countless species. Protecting these natural places by limiting deforestation is a critical priority—and one that is especially important to us as a food company that depends on agricultural commodities.

Our deforestation and climate targets highlight the need to protect these ecosystems. Our Scope 3 emissions reduction goal incorporates the impacts of land-use change associated with beef, dairy and poultry products. In 2019, Yum! endorsed the NYDF and the private-sector goal of eliminating deforestation from the production of agriculture commodities such as beef, palm oil, paper and soy products. NYDF members have collectively committed to end natural forest loss by 2030, and we continue to make progress on all four core commodities.

As we work to further understand our nature and biodiversity impacts and their dependencies, we intend to use the Locate, Evaluate, Assess, Prepare framework set out by the TNFD. Our initial work has focused on the first step of the framework: Locate. As part of this work, we are focusing on identifying the places where our beef, dairy and poultry value chain interacts with nature.



Another important aspect of our impact on nature is our use of water, particularly in areas where water is scarce. In 2023, we conducted a risk assessment using the WRI's Aqueduct tools to determine areas of highest risk. We evaluated both water access and water quality due to their importance to restaurant operations and food production. The assessment revealed that 44% of our restaurants are in areas of medium to high water risk, many of which are located in the U.S. owing to the high concentration of Habit Burger & Grill and Taco Bell restaurants located in California. Because building water use and process water use are priorities for sustainable restaurants, these insights will help us consider and prioritize water conservation measures within restaurant design and management.

The risk assessment also reviewed our supplier sites, including food facilities, distribution centers and packaging facilities. Of the suppliers assessed, 76% are in low- to medium-water-risk locations.

KEY BIODIVERSITY FOCUS AREAS

SOY

Soy is a key ingredient in poultry feed. While tracking soy used across the poultry supply chain is complicated, we know that it matters where soy is grown and are working to limit sourcing of soy that is grown in areas at higher risk of deforestation. As both our largest brand and largest purchaser of chicken, KFC is leading this effort. KFC is currently focused on Europe, where a new European Union (EU) regulation on deforestation-free supply chains recently took effect. KFC Europe has committed to source 100% sustainable soy by 2025.

Over the past two years, KFC Europe has incorporated a soy sourcing policy into its Sourcing Code of Practice, initiated a soy mapping exercise, joined the Soy Transparency Coalition, engaged with suppliers and shared progress and challenges through a market-specific soy report. Supplier surveys include suppliers of poultry, dairy and pork as a step toward developing a more comprehensive soy footprint. Looking ahead, KFC will continue research and discussions with key suppliers on sustainable soy sourcing.

BEEF

Another core protein that can contribute to deforestation is beef. Large areas of land are required not only for cattle to graze, but also to grow the food that cows eat. Even in areas where land is not being actively cleared for agriculture, native grasslands are adversely affected by climate change, land use conversion, overgrazing and the spread of invasive species.

An ongoing partnership among Taco Bell, the National Fish and Wildlife Foundation and Cargill, a supplier, is helping mitigate some of these negative impacts. Cargill and Taco Bell have jointly committed \$2 million and will leverage an additional \$2 million in federal funds to provide grants to beef producers through the Rocky Mountain Rangelands Program. Grants equip ranchers with the technical and financial tools to expand their regenerative ranching practices, from conserving grassland ecosystems to improving river water quality and biodiversity. Two pilot projects have already been initiated, including an effort to improve wetland habitats in southeast Oregon and a project to treat invasive species and restore wildlife habitat across six states.

PALM OIL

As a member of the RSPO, we are committed to sourcing all palm oil used for cooking from responsible and sustainable sources and give preference to suppliers that are certified by the RSPO. In 2023, 95% of the palm oil used for cooking supported the production of sustainable palm oil and deforestation-free supply chains.



FIBER

Paper-based packaging and products play an important role in our path to circularity, and the responsible sourcing of fiber for the items is foundational. Sourcing fiber from responsibly managed forests and recycled sources is part of our Sustainable Packaging Policy, which outlines a preference for suppliers that use industry-leading certifications like the Forest Stewardship Council standard. We continue to monitor the procurement of consumer-facing packaging sourced per the policy.

WATER

Yum! uses water in our restaurants to prepare food and keep spaces clean for customers and employees. Against our 2017 baseline, we have achieved a 9% reduction in average water withdrawals on a per-restaurant basis from company-owned restaurants as a result of water-saving innovations, such as rainwater harvesting, automatic taps and low-flow toilets.

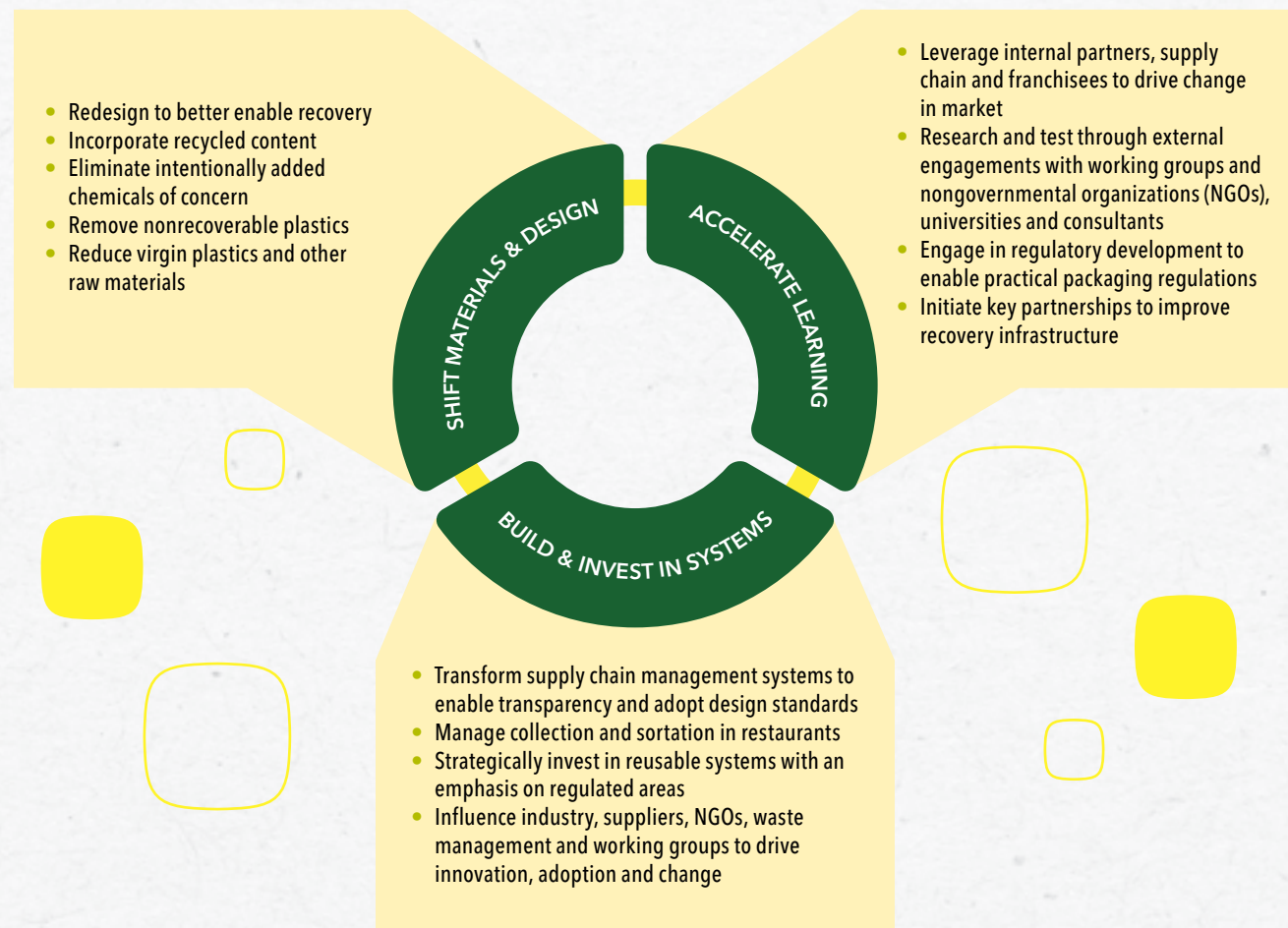
Packaging & Circularity

Yum! restaurants can be found in more than 155 countries and territories. Each of these areas has a unique set of policies around waste management and recycling, and even more detailed requirements at local levels. In addition, each of our brands has distinct packaging needs based on the menu items offered, from corrugated pizza boxes to paper burrito wraps. This makes for a packaging landscape that is complex and ever-changing. Yum! cuts through this complexity with a harmonized packaging policy.

As part of this policy, established in 2022, we set several goals to achieve by 2025. Our goals cover all steps in the packaging lifecycle, from which materials are used in manufacturing to what happens to it after use. As we think about packaging circularity, we follow the principles of redesign, reduce, reuse and recycle. Understanding the interconnectedness of this work, we also seek ways to collaborate with others to drive progress.

While consumer-facing packaging is our primary focus, we recognize that circularity involves updates across the entire packaging suite, including back-of-house. We have conducted an assessment to better understand areas where more recycled content can be included in packaging entering our U.S. restaurants based on 2022 – 2023 data. In reviewing the high-volume supplier's information, we found that our back-of-house packaging contains about 42% recycled content, excluding food contact packaging. Next, we will work with suppliers to boost recycled content in strategic areas of the packaging suite.

HOW WE'RE IMPROVING PACKAGING AT EVERY STEP



Taco Bell expanded its sauce packet recycling program with TerraCycle to accept any brand of sauce dipping cups, souffle cups, lids and coffee creamer pods. The brand collected a total of 6,800 lbs. of containers that can be recycled into new products.

APPENDIX

2023 Performance Summary

PEOPLE	GOAL	PROGRESS
	Achieve gender parity in leadership globally by 2030 in alignment with Paradigm for Parity®	44% of global corporate leadership roles were held by women and approximately 53% of our global workforce was composed of women.
	Measure employee engagement	92% of above-restaurant, corporate employees responded as satisfied.
	Remain committed to our Global Code of Conduct and Supplier Code of Conduct, which addresses guidelines for working conditions consistent with frameworks such as those of the International Labour Organization and the United Nations Guiding Principles on Human Rights	<ul style="list-style-type: none"> 100% of above-restaurant, corporate employees completed annual compliance training, including our Global Code of Conduct. Suppliers are required to acknowledge and comply with the Supplier Code of Conduct in order to work with our organization.
	Unlock opportunity for employees, frontline workers and communities around the world by investing \$100 million over five years to remove barriers to equity and inclusion, education and entrepreneurship	Cumulatively, \$71 million of funding has been utilized and/or committed in support of over 30 community impact programs, unlocking opportunity across the world.
FOOD	Donate food and funds to help local and global communities	<ul style="list-style-type: none"> Contributions from corporate, franchisees, customers and suppliers enabled our global organization to donate \$46 million in support of local communities and employees. 4.8 million lbs. of food was donated across 34 countries.
	GOAL	PROGRESS
	Through regular food safety audits, we seek to ensure our high quality standards are being maintained across employee health, product handling, ingredient and product management and prevention of cross-contamination.	Over 125,000 audits have been conducted on company-owned and franchisee-owned restaurants.
	Transition to 100% Global Food Safety Initiative (GFSI) Recognized Certification for all suppliers and distributors	Over 70% of Yum! approved suppliers have achieved GFSI Recognized Certification as of the end of 2023. Non-GFSI certified suppliers remain subject to Yum!'s Supplier Food Safety Audits.
	By 2030, 50% of permanent menu food options across main dishes, combos and sides will offer lower-calorie options to be consistent with Yum!'s Nutrition Strategy & Policy that aligns with the World Health Organization and the Dietary Guidelines for Americans.	38% of permanent menu food options across main dishes, combos and sides offered low-calorie options, consistent with Yum!'s Nutrition Strategy & Policy.
	By 2025, remove artificial colors, artificial flavors and partially hydrogenated oils (PHOs) from core food ingredients globally, as part of continued clean labeling efforts.	<ul style="list-style-type: none"> Removed 95% of artificial coloring Removed 91% of artificial flavors Removed 97% of PHOs
	Source 100% cage-free eggs across at least 25,000 restaurants, including the U.S., Western Europe and other leading markets by 2026 on the way to sourcing 100% cage-free eggs in all markets by 2030.	For our 25,000 restaurants with a 2026 goal of cage-free eggs, over 90% of the egg volume came from cage-free sources.
	Taco Bell aims to reduce antibiotics important to human medicine in its U.S. and Canada beef supply chain by 25% by 2025.	<p>Taco Bell continues to partner with the International Consortium for Antimicrobial Stewardship in Agriculture (ICASA) to promote the judicious use of antibiotics in the beef supply chain across the food industry.</p> <p>According to the most recent U.S. FDA Summary Report on Antimicrobials Sold or Distributed for Use in Food-Producing Animals, there has been a 28% reduction in antibiotic use industrywide between 2016 and 2022.</p>

PLANET	GOAL	PROGRESS
	Scopes 1 and 2 (emissions associated with our company-owned restaurants, our corporate offices, transportation): Reduce 46% by 2030 compared to 2019	29% reduction compared to 2019 on an absolute basis
	Scope 3 (franchisee-owned restaurants' energy emissions): Reduce by 46% on a per-restaurant basis by 2030 compared to 2019	28% reduction compared to 2019 on a per-restaurant basis
	Scope 3 (supply chain—core proteins and packaging): Reduce emissions by 46% on a per-metric ton basis, below 2019 levels for beef, poultry, dairy and packaging procured	6% reduction compared to 2019 per metric ton of beef, poultry, dairy and packaging.
	By 2030, reduce food loss waste by 50% in accordance with U.S. Food Loss and Waste 2030 Champions	4.8 million lbs. of food was donated across 34 countries
	By the end of 2025, reduce average water withdrawals from company-owned restaurants by 10%, compared with 2017 levels.	Average water withdrawal was reduced by 9% on a per-restaurant basis from company-owned restaurants.
	Endorsed the New York Declaration on Forests (NYDF) and strives to meet the private sector goal of eliminating deforestation from the production of agricultural commodities such as palm oil, soy, paper and beef products well before 2020, and striving to end natural forest loss and degradation by 2030.	<ul style="list-style-type: none"> • Fiber: 78% from certified forests and 31% from recycled sources • Palm Oil: 95% of palm oil used for cooking supported the production of sustainable palm oil and deforestation-free supply chains • Soy: 100% of Brazilian feed mills were audited as compliant in aligning with the Amazon Soy Moratorium. • Beef: 99% sourced from regions of lower risk of tropical deforestation, with 85% coming from the U.S. and Canada
	Eliminate unnecessary plastics across all brands by 2025	Approximately 25 plastic packaging reduction projects started and/or completed. The projects primarily centered on transitioning high-volume items, including containers, lids, cutlery and bags, to more easily recycled materials such as fiber or foil.
	Reduce virgin plastic content by 10% by 2025 across all brands	With 2020 as our baseline, 89% of our plastic packaging and servicers was virgin plastic. In 2023, 86% of our plastic packaging and servicers was virgin plastic.
	Move consumer-facing plastic packaging to be reusable, recyclable or compostable by 2025 across all brands	Globally, it is estimated that at least 20% of consumer-facing plastic packaging is considered reusable, recyclable or compostable.

2023 GRI INDEX

GRI 1—FOUNDATION 2021

The information cited in this Global Reporting Initiative (GRI) content index is reported in accordance with the GRI Universal Standards for the period January 1, 2023 to December 31, 2023. Of the Sector Standards available as of the date of this report, none applies to Yum! Brands. We anticipate future application of the food and beverages industry standard once released by GRI. All responses with the following character ">" indicate the navigation structure of the Yum! Brands 2023 Global Citizenship & Sustainability Report.

Disclosure	Response
GRI 2	
General Disclosures 2021: Organizational Details	
2-1 Organizational details	<p>Yum! Brands, Inc. 2023 Form 10-K, Title Page, p. 1 Louisville, Kentucky, U.S. 2023 Form 10-K, Business, p. 3 Locations: KFC Taco Bell Pizza Hut Habit Burger & Grill</p>
2-2 Entities included in the organization's sustainability reporting	<p>2023 Form 10-K, Overview of Business, pp. 3 – 4, Principles of Consolidation and Basis of Preparation p. 60</p> <p>The same entities included in the audited consolidated financial statements of Yum! Brands, Inc. are included within sustainability reporting. As applicable, certain additional operational information relating to third-party entities within Yum!'s value chain, including franchisees and suppliers, is also used.</p>
2-3 Reporting period, frequency and contact point	<p>Annual Year End: December 31, 2023 Publication Date: October 8, 2024 impact@yum.com</p>
2-4 Restatements of information	No restatements have been made to historical greenhouse gas (GHG) emissions in the current reporting year.
2-5 External assurance	<p>The Statement of Greenhouse Gas Emissions and Water Withdrawals, which includes Scopes 1, 2 and 3 GHG emissions and water withdrawals, was subject to limited assurance in accordance with the attestation standards established by the American Institute of Certified Public Accountants.</p> <p>In addition, all sustainability reporting is subject to multiple tiers of internal review, which may include subject matter experts, the legal and compliance teams, and the Yum! Executive Team. Quarterly progress updates are provided to the Board-level Nominating & Governance Committee, and to the management-level ESG Disclosure Committee.</p>
General Disclosures 2021: Activities & Workers	
2-6 Activities, value chain and other business relationships	<p>2023 Form 10-K, Business, pp. 3 – 11 Locations: KFC Taco Bell Pizza Hut Habit Burger & Grill</p>
2-7 Employees	2023 Form 10-K, Human Capital Management, p. 7

Disclosure	Response
General Disclosures 2021: Governance	
2-8 Workers who are not employees	Omission: this disclosure is not applicable to Yum! Brands, as Yum! selectively utilizes contractors within above-restaurant roles, however the total number is considered insignificant for reporting purposes.
2-9 Governance structure and composition	DEF 14A Proxy Statement (definitive), hereinafter referred to as "2024 Proxy", pp. 6-15 Approach > Corporate & Sustainability Governance
2-10 Nomination and selection of the highest governance body	2024 Proxy, pp. 7 – 10, 18
2-11 Chair of the highest governance body	2024 Proxy, pp. 19 – 20
2-12 Role of the highest governance body in overseeing the management of impacts	2024 Proxy, pp. 19 – 22, 24 – 25
2-13 Delegation of responsibility for managing impacts	2024 Proxy, pp. 21 – 22, 24 – 25
2-14 Role of the highest governance body in sustainability reporting	2024 Proxy, pp. 21 – 22
2-15 Conflicts of interest	Global Code of Conduct, p. 15
2-16 Communication of critical concerns	2024 Proxy, p. 23
2-17 Collective knowledge of the highest governance body	2024 Proxy, p. 9
2-18 Evaluation of the performance of the highest governance body	2024 Proxy, pp. 19 – 20
2-19 Remuneration policies	2024 Proxy, pp. 16 – 18, 22
2-20 Process to determine remuneration	2024 Proxy, pp. 16 – 18
2-21 Annual total compensation ratio	2024 Proxy, CEO Pay Ratio, p. 73

Disclosure	Response
General Disclosures 2021: Strategy, Policies & Practice	
2-22 Statement on sustainable development strategy	Yum! Brands 2023 Global Citizenship & Sustainability Report > A Message From David Gibbs
2-23 Policy commitments	ESG Library
2-24 Embedding policy commitments	Approach > Corporate & Sustainability Governance People > Upholding Ethics & Human Rights Planet > Key Wins Planet > Packaging & Circularity Food > Animal Welfare Food > Evolving Our Commitment to Limit Antibiotic Use
2-25 Processes to remediate negative impacts	Global Code of Conduct, pp. 29 – 34
2-26 Mechanisms for seeking advice and raising concerns describe the mechanisms for individuals	Global Code of Conduct, pp. 29 – 34
2-27 Compliance with laws and regulations	2023 Form 10-K, Note 20: Contingencies, pp. 99 – 100
2-28 Membership associations	Approach > Reporting & Disclosures
General Disclosures 2021: Stakeholder Engagement	
2-29 Approach to stakeholder engagement	Approach > Reporting & Disclosures > Materiality
2-30 Collective bargaining agreements	Omission: Yum! Brands does not disclose this information due to confidentiality constraints.
GRI 3	
General Disclosures 2021: Material Topics	
3-1 Process to determine material topics	Approach > Reporting & Disclosures > Materiality
3-2 List of material topics	Approach > Reporting & Disclosures > Materiality
3-3 Management of material topics	Approach > Reporting & Disclosures > Materiality

Disclosure	Response
GRI 200 ECONOMIC	
201: Economic Performance	
Management of the material topic	2023 Form 10-K, Financial Statements and Supplementary Data, pp. 52 – 59
201-1 Direct economic value generated and distributed	2023 Form 10-K, Financial Statements and Supplementary Data, pp. 52 – 103
201-2 Financial implications and other risks and opportunities due to climate change	2023 Form 10-K, Risk Factors, pp. 9 – 23 2024 CDP Questionnaire
201-3 Defined benefit plan obligations and other retirement plans	2023 Form 10-K, Pension, Retiree Medical and Retiree Savings Plans, pp. 84 – 91
201-4 Financial assistance received from government	2023 Form 10-K, Income Taxes, pp. 93 – 96
202: Market Presence	
Management of the material topic	2023 Form 10-K, Human Capital, pp. 7 – 8 People > Investing in Employees
202-1 Ratios of standard entry level wage by gender compared to local minimum wage	People > Investing in Employees
202-2 Proportion of senior management hired from the local community	People > Investing in Employees
205: Anti-corruption	
Management of the material topic	Global Code of Conduct Supplier Code of Conduct People > Upholding Ethics & Human Rights
205-1 Operations assessed for risks related to corruption	People > Upholding Ethics & Human Rights
205-2 Communication and training about anti-corruption policies	People > Upholding Ethics & Human Rights 100% of Yum! employees, including our Board of Directors, are annually trained in anti-corruption practices.
205-3 Confirmed incidents of corruption and actions taken	There were no confirmed instances of corruption, as reported as breaches in our Global Code of Conduct, which would include occurrences including but not limited to corruption, bribery, conflicts of interest, money laundering, insider trading or harassment, in 2023.
206: Anti-Competitive Behavior	
Management of the material topic	Global Code of Conduct
206-1 Legal actions for anti-competitive behavior, anti-trust and monopoly practices	There were no confirmed instances of anti-competitive behavior, anti-trust and monopoly practices in 2023.

Disclosure	Response
207: Tax Governance, Control & Risk Management	
Management of the material topic	2023 Form 10-K, Income Taxes, pp. 93 – 96 2024 Proxy, pp. 23 – 25, 87 – 88 Tax & Trade Policy
207-1 Approach to Tax	2024 Proxy, pp. 87 – 88 Political Contributions Policy Tax & Trade Policy
207-2 Tax governance, control and risk management	2024 Proxy, pp. 23 – 25, 87 – 88
207-3 Stakeholder engagement and management of concerns related to tax	2024 Proxy, p. 23 Political Contributions Policy Tax & Trade Policy
207-4 Country-by-country reporting	2023 Form 10-K, Income Taxes, pp. 93 – 96
GRI 300: ENVIRONMENTAL	
301: Materials	
Management of the material topic	Planet > Packaging & Circularity Sustainable Packaging & Waste Reduction page on yum.com 2024 CDP Questionnaire Global Forest Stewardship Policy Palm Oil Policy Paper-Based Packaging Sourcing Policy Sustainable Packaging Policy
301-1 Materials used by weight or volume	Approximately 470,000 metric tons of fiber (renewable) and 140,000 metric tons of plastic (nonrenewable)-based, consumer-facing packaging and customer servicewares were used in 2023. This is only a directional estimate, and we expect refinements in data collection in the future. Our primary product is food, and we consider it to be a renewable resource.
301-2 Recycled input materials used	Approximately 31% of fiber-based and 14% of plastic-based packaging and customer servicewares are from recycled sources. This is only a directional estimate, and we expect refinements in data collection in the future.
301-3 Reclaimed products and their packaging materials	As part of our approach to sustainable materials, we encourage the use of recycled sources of material in packaging and servicewares as feasible and as allowed by local regulations. Most of these are either fiber- or plastic-based. See Planet > Packaging & Circularity for more information on Yum!'s packaging initiatives. Data is collected through our survey of fiber-based and plastic-based packaging. Quantities must be considered as a directional estimate, and we expect refinements of data collection in the future.

Disclosure

Response

302: Energy

Management of the material topic

Planet > Goals & Progress
[2024 CDP Questionnaire](#)

302-1 Energy consumption within the organization

	Energy Consumption From Renewable Sources	Energy Consumption From Nonrenewable Sources	Total Consumption
Consumption of fuel (MWh)	—	180,341	180,341
Consumption of purchased or acquired electricity (MWh)	37,311	248,168	285,479
Consumption of purchased or acquired heat (MWh)	—	—	—
Consumption of purchased or acquired steam (MWh)	—	—	—
Consumption of purchased or acquired cooling (MWh)	—	—	—
Consumption of self-generated non-fuel renewable energy (MWh)	369	—	369
Total energy consumption (MWh)	37,680	428,508	466,188
Total energy consumption (GJ)	135,650	1,542,630	1,678,280
Energy type as a proportion of total energy	8%	92%	100%

For information regarding standards, methodologies, assumptions and calculations, refer to our [2024 CDP Questionnaire](#).

Disclosure	Response
302-2 Energy consumption outside of the organization	Total energy consumption for franchise restaurants is estimated to be 71,387,935 GJ. For information regarding standards, methodologies, assumptions and calculations, refer to our 2024 CDP Questionnaire .
302-3 Energy intensity	Based on the total energy consumed for company-owned and franchise restaurants (including company offices). The energy intensity ratio is 1,277 GJ/restaurant. This includes all types of energy that we use.
302-4 Reduction of energy consumption	Yum! centers its conservation strategy on developing brand standards for efficient restaurant design, appliances and technology. Each of our brands maintains and applies efficiency standards to new restaurant builds and remodels. The standards include recommendations on HVAC, cooking equipment, refrigeration, lighting and signage. Implementation of the recommended measures will reduce the average energy and water intensity of Yum!'s global restaurant portfolio.
302-5	Omission: this disclosure is not applicable to Yum! Brands products and services.
303: Water	
Management of the material topic	Planet > Nature & Biodiversity > Water 2024 CDP Questionnaire
303-1 Interactions with water as a shared resource	Planet > Nature & Biodiversity > Water 2024 CDP Questionnaire
303-2 Management of water discharge related impacts	2024 CDP Questionnaire
303-3 Water withdrawal	Total water withdrawals for company-owned restaurants for the reporting year are approximately 1,978 ML. All material withdrawals are from municipal water/third-party systems. Total water withdrawal for company-owned restaurants located in water-stressed areas, as defined by WRI Aqueduct Water Risk Atlas 3.0, is estimated to be 626 ML according to our 2023 analysis. For information regarding standards, methodologies, assumptions and calculations, refer to our 2024 CDP Questionnaire .
303-4 Water discharge	All water withdrawn by company-owned restaurants and not consumed in selective product preparation, is discharged to municipal water systems, and, for those restaurants with landscaping irrigation, to groundwater. Given our overall water withdrawal decreased in 2023 compared with 2022, it is reasonable to assume our total water discharged also reduced. However, as we do not sub-meter to monitor municipal water system or groundwater discharges, we are unable to confirm the quantified reduction. We expect water discharges to decrease over time as we invest in conservation measures which reduce overall water withdrawal. For information regarding standards, methodologies, assumptions and calculations, refer to our 2024 CDP Questionnaire .
303-5 Water consumption	All water withdrawn by company-owned restaurants and not consumed in selective product preparation, is discharged to municipal water systems, and, for those restaurants with landscaping irrigation, to groundwater. Given our overall water withdrawal decreased in 2023 compared with 2022, it is reasonable to assume our total water consumed also reduced. However, as we do not monitor consumption, nor sub-meter to monitor municipal water system or groundwater discharges, we are unable to confirm the quantified reduction. We expect water consumption to decrease over time as we invest in conservation measures which reduce overall water withdrawal.
305: Emissions	
Management of the material topic	Planet > Our Footprint at a Glance 2024 CDP Questionnaire
305-1 Direct (Scope 1) GHG emissions	38,922 MT CO ₂ e For additional details, see our Statement of Greenhouse Gas Emissions and Water Withdrawals .
305-2 Energy indirect (Scope 2) GHG emissions	105,189 MT CO ₂ e (location-based) 95,241 MT CO ₂ e (market-based) For additional details, see our Statement of Greenhouse Gas Emissions and Water Withdrawals .

Disclosure	Response
305-3 Other indirect (Scope 3) GHG emissions	<p>Other indirect (Scope 3) GHG emissions: 31,437,465 MT CO₂e (market-based)</p> <p>This total is comprised of the applicable category totals as follows:</p> <ul style="list-style-type: none"> • Purchased Goods and Services (Food, Cooking Oil, Plastic Servicewares, Fiber-Based Packaging): 23,107,364 MT CO₂e • Franchisees (Buildings Scope 1 and 2, market-based): 7,135,540 MT CO₂e • Upstream Transportation and Distribution: 106,776 MT CO₂e • Waste Generated in Operations: 780,941 MT CO₂e • Downstream Transportation and Distribution: 248,387 MT CO₂e • End of Life Treatment of Sold Products: 41,557 MT CO₂e • Business Travel: 16,900 MT CO₂e <p>For additional details, see our Statement of Greenhouse Gas Emissions and Water Withdrawals.</p>
305-4 GHG emissions intensity	<p>GHG emissions intensity, metric 1: 0.00014 MT CO₂e per unit total company sales for Scopes 1 and 2 emissions (market based).</p> <p>GHG emissions intensity, metric 2: 126 MT CO₂e per restaurant (based on average restaurant count for the reporting year) Scopes 1 and 2 emissions (market-based), including office support emissions. For information regarding standards, methodologies, assumptions and calculations, refer to our 2024 CDP Questionnaire.</p> <p>GHG emissions intensity, metric 2: 152 MT CO₂e per restaurant (based on average restaurant count for the reporting year) Scope 3 emissions (market-based), including franchisee restaurants only. For information regarding standards, methodologies, assumptions and calculations, refer to our 2024 CDP Questionnaire.</p>
305-5 Reduction of GHG emissions	<p>Yum! centers its conservation strategy on developing brand standards for efficient restaurant design, appliances and technology. Each of our brands maintains and applies efficiency standards to new restaurants builds and remodels. The standards include recommendations on HVAC, cooking equipment, refrigeration, lighting and signage. Implementation of the recommended measures will reduce the average energy and emissions intensity of Yum!'s global restaurant portfolio.</p>
305-6 Emissions of ozone-depleting substances (ODS)	<p>Omission: this disclosure is not applicable to Yum! Brands products and services.</p>
305-7 Nitrogen oxides (NOx), sulfur oxides (SOx), and other significant air emissions	<p>Omission: this disclosure is not applicable to Yum! Brands products and services.</p>

Disclosure	Response
306: Waste 2020	
Management of the material topic	Planet > Goals & Progress Planet > Packaging & Circularity
306-1 Waste generation and significant waste-related impacts	Planet > Goals & Progress Planet > Packaging & Circularity
306-2 Management of significant waste related impacts	Planet > Packaging & Circularity
306-3 Waste generated	The total weight of nonhazardous waste removed from restaurants, both company-owned and franchised, is an estimated 2,679,054 MT. We do not generate material quantities of hazardous waste. It does not account for products and packaging intended for consumer consumption outside of the restaurants.
306-4 Waste diverted from disposal	Collecting waste data is challenging due to wide variation in global diversion infrastructure, and we are working to refine our data collection process and methodology for global estimates. Yum! is committed to enhancing recoverability in our product packaging. Globally, it is estimated that at least 20% of consumer-facing plastic packaging is considered reusable, recyclable or compostable. Additionally, Yum! donated over 2,400 MT of food waste across 34 countries in 2023.
306-5 Waste directed to disposal	Omission: this disclosure is not applicable to Yum! Brands products and services.
308: Supplier Environmental Assessment	
Management of the material topic	People > Upholding Ethics & Human Rights Supplier Code of Conduct
308-1 New suppliers that were screened using environmental criteria	We are taking steps to introduce environmental and sustainability criteria as part of the purchasing process for our key categories.
308-2 Negative environmental impact in the supply chain and actions taken	Yum! discloses our climate-related risks and opportunities through a Task Force on Climate-related Financial Disclosures (TCFD) report. The results of our TCFD assessment, conducted in 2021, provide an analysis of the physical and regulatory risks that directly impact our restaurants and supply chain across regions and brands. This helps guide the prioritization of our work in addressing and mitigating risks of climate issues.

Disclosure	Response
GRI 400: SOCIAL	
401: Employment	
Management of the material topic	People > Key Wins People > Investing in Employees
401-1 New employee hires and employee turnover	Omission: Yum! Brands does not disclose this information due to confidentiality constraints.
401-2 Benefits provided to full-time employees that are not provided to temporary or part-time employees	Yum! and our franchisees offer restaurant employees a range of medical benefits, health initiatives, childcare discounts, educational scholarships and tuition reimbursement, and gym discounts, as well as training and development opportunities. Our company above-restaurant employees benefit from a total rewards package that includes wellness programs, flexible working hours, working from home arrangements, parental leave for primary and non primary caregivers, lactation facilities, a generous 401(k) match and more. Most of the employee programs and benefits are applicable in the U.S. and subject to change in other markets.
401-3 Parental leave	While Yum! doesn't have a global primary leave policy, the organization follows all applicable laws and regulations where it operates and in many cases goes beyond. Based on information from key markets, Yum! estimates that its global above-restaurant employees and restaurant general managers/assistant managers at company-owned restaurants, receive a minimum of six weeks of paid time off. In the U.S., Yum! offers eligible birth mothers and fathers, and adoptive and foster parents who are restaurant area coaches and above, six weeks of paid time off under Yum!'s Baby Bonding Policy. Certain U.S. restaurant employees are also eligible for Baby Bonding benefits. Those who are not eligible for Baby Bonding are eligible for leave based on both the Family and Medical Leave Act and applicable state law. It is estimated that 91% of employees who returned from parental leave remained employed by the company 12 months after returning.
402: Labor/Management Relations	
Management of the material topic	Yum! is committed to maintaining a work environment that respects and supports human rights around the world. Our ethics and compliance program, based on our Global Code of Conduct, demands the highest ethical standards in all of our operations globally. This policy applies to all directors, officers and employees of Yum!, as well as to our international agents, consultants, joint venture partners and any other third-party representatives acting on our behalf. We respect the right of all employees to associate or not to associate with any group, as permitted by applicable laws and regulations. We require compliance with all local labor laws in every market where we operate. We have and will continue to partner with various stakeholders to collect input and help guide our human rights efforts. Human Rights & Labor Practices Policy Global Code of Conduct
402-1 Minimum notice periods regarding operational changes	We require our franchisees to fully comply with applicable national and/or local legal requirements for minimum notice periods regarding significant operational changes.

Disclosure	Response
403: Occupational Health & Safety	
Management of the material topic	<p>People > Upholding Ethics & Human Rights</p> <p>Food > Food Safety</p>
403-1 Occupational health and safety management system	<p>The Yum! Code of Conduct highlights our safety commitments. Employees participate in personal protective equipment pilots, safety rewards program, monthly safety topics and meetings. We continually improve occupational health and safety (OHS) systems to provide focus and assistance to outlier brands and restaurants based on injury trend analysis and benchmark results in the U.S. and other larger global business units. Yum! Enterprise Risk assessments include prioritization, quarterly injury trend reviews with action plans and follow-up. Yum! is committed to continuous improvement; metrics we track include: quarterly injury rate trends, safety awards participation rates, risk/injury costs included in Yum!, brands' and restaurant-level financials. Our Code of Conduct contains numerous safety commitments and is endorsed by the Board of Directors and Executive Team.</p>
403-2 Hazard identification, risk assessment and incident investigation	<p>People > Upholding Ethics & Human Rights</p> <p>Food > Food Safety</p> <p>Yum! has extensive programs in place to support OHS. Yum! conducts periodic hazard assessments in the U.S. with a third party. Company-owned units and larger markets in the U.S. also generate quarterly trend analysis and action plans targeted at reducing prior-year injury rates. Yum! Brands' enterprise risk management (ERM) process includes tabletop exercises to be better prepared for crisis. At the brand level, each brand conducts operational inspections and cleanliness review and internal inspections to ensure, among other things, safety and security. Brands are also responsible for investigating work-related injuries and illness. Systems are in place for Area or District and Assets Protection managers to receive electronic notice of injury for their immediate follow-up prevention. Employees are also trained during orientation and other relevant training sessions on safety and security.</p>
403-3 Occupational health services	<p>Food > Food Safety</p> <p>Global Code of Conduct, p. 22</p>
403-4 Worker participation, consultation and communication on occupational health and safety	<p>Food > Food Safety</p> <p>Global Code of Conduct, p. 22</p>
403-5 Worker training on occupational health and safety	<p>Food > Food Safety</p> <p>Global Code of Conduct, p. 22</p>
403-6 Promotion of worker health	<p>Food > Food Safety</p> <p>Global Code of Conduct, p. 22</p>
403-7 Prevention and mitigation of occupational health and safety impacts directly linked by business relationships	<p>Food > Food Safety</p> <p>Global Code of Conduct, p. 22</p>
403-8 Workers covered by an occupational health and safety management system	All company restaurants are governed by safety standards, and employees undertake training on those standards.
403-9 Work-related injuries	Omission: Yum! Brands does not disclose this information due to confidentiality constraints.
403-10 Work-related ill health	Omission: Yum! Brands does not disclose this information due to confidentiality constraints.

Disclosure

Response

404: Training & Education

Management of the material topic	People > Investing in Employees
404-1 Average hours of training that the organization's employees have undertaken during the reporting period	People > Investing in Employees
404-2 Programs for upgrading employee skills and transition assistance programs	People > Investing in Employees
404-3 Percentage of employees receiving regular performance and career development reviews	All employees are expected to participate in annual performance and career reviews. Performance of the individual and of the teams is included in appraisals to further development of employees and achievement of management objectives. Multidimensional performance appraisals are part of employee development.

405: Diversity & Equal Opportunity

Management of the material topic	People > Investing in Employees Approach > Corporate & Sustainability Governance		
405-1 Diversity of governance bodies and employees	Gender	Percent Female	Percent Male
	Board of Directors	33%	67%
	Executive (top management)	43%	57%
	Leadership	44%	56%
	All Management (restaurant and above-restaurant)	48%	50%
	Junior Management	52%	45%
	Management in Revenue Generating Functions	54%	42%
	Non-management (above-restaurant)	50%	48%
	Non-management (restaurant)	52%	48%
	All Employees	53%	47%
	New Hires	49%	51%

Sums may be less than 100% due to nonbinary populations and employees not reporting.

Age Group	Percent Under 30	Percent 30>50	Percent Over 50
Board of Directors	0%	0%	100%
Above-Restaurant Employees	17%	69%	14%
Restaurant Employees	69%	25%	6%
Total Employees	62%	31%	7%

Sums may be less than 100% due to employee populations not reporting
[Workforce Report](#)

Disclosure	Response
405-2 Ratio of basic salary and remuneration of women to men	At Yum!, we are committed to paying our employees fairly and equitably. Our pay practices are grounded in market-competitive and performance-based principles to attract, retain and reward world-class talent. We leverage tools and processes to establish equitable pay decisions, including salary ranges and bonus targets by level, objective performance goals and ratings, and clear guidelines for merit increases, bonuses and long-term incentives tied to performance. In the U.S., where a significant portion of our population resides, we run an annual statistical regression analysis to establish that pay disparities by gender and ethnicity do not exist. Taking into account all job- and performance-related factors used in making pay decisions, the analysis finds we do not have any statistically significant variances in pay for any gender or ethnic group. We are committed to continuing to review and refine our practices and processes to establish we are rewarding our employees fairly.
406: Non-discrimination	
Management of the material topic	People > Upholding Ethics & Human Rights Global Code of Conduct Supplier Code of Conduct
406-1 Incidents of discrimination and corrective actions taken	Omission: Yum! Brands does not disclose this information due to confidentiality constraints.
407: Freedom of Association & Collective Bargaining	
Management of the material topic	People > Upholding Ethics & Human Rights Global Code of Conduct Supplier Code of Conduct Human Rights & Labor Practices Policy
407-1 Operations and suppliers in which the right to freedom of association and collective bargaining may be at risk	Through regular materiality assessments, and our annual internal enterprise risk management (ERM) procedures, we assess human rights risks, such as child and forced labor, freedom of movement and association, fair pay and conditions, and anti-discrimination, throughout our value chain. We use these assessments to inform corrective actions and/or updates necessary as new impacts arise. Our risk assessments indicate the highest relative levels of inherent risk to human rights exist within our supply chain, predominately among suppliers operating within developing geographies and within the manufacturing and agriculture, forestry and fishing industries, specifically meat packaging and processing, palm oil and hand-picked produce (as defined by the International Standard Industrial Classification of All Economic Activities). We remain committed to strengthening our due diligence efforts with focus in these key areas, and we require each of our suppliers to commit to our Supplier Code of Conduct annually. For more information on how human rights are assessed and protected in our value chain, see our Human Rights & Labor Practices Policy .
408: Child Labor	
Management of the material topic	People > Upholding Ethics & Human Rights Global Code of Conduct Supplier Code of Conduct Human Rights & Labor Practices Policy
408-1 Operations and suppliers at significant risk for incidents of child labor	Through regular materiality assessments, and our annual internal ERM procedures, we assess human rights risks, such as child and forced labor, freedom of movement and association, fair pay and conditions, and anti-discrimination, throughout our value chain. We use these assessments to inform corrective actions and/or updates necessary as new impacts arise. Our risk assessments indicate the highest relative levels of inherent risk to human rights exist within our supply chain, predominately among suppliers operating within developing geographies and within the manufacturing and agriculture, forestry and fishing industries, specifically meat packaging and processing, palm oil and hand-picked produce (as defined by the International Standard Industrial Classification of All Economic Activities). We remain committed to strengthening our due diligence efforts with focus in these key areas, and annually, we require each of our suppliers to commit to our Supplier Code of Conduct annually. For more information on how human rights are assessed and protected in our value chain, see our Human Rights & Labor Practices Policy .

Disclosure	Response
409: Forced or Compulsory Labor	
Management of the material topic	People > Upholding Ethics & Human Rights Global Code of Conduct Supplier Code of Conduct Human Rights & Labor Practices Policy
409-1 Operations and suppliers at significant risk for incidents of forced or compulsory labor	Through regular materiality assessments, and our annual internal ERM procedures, we assess human rights risks, such as child and forced labor, freedom of movement and association, fair pay and conditions, and anti-discrimination, throughout our value chain. We use these assessments to inform corrective actions and/or updates necessary as new impacts arise. Our risk assessments indicate the highest relative levels of inherent risk to human rights exist within our supply chain, predominately among suppliers operating within developing geographies and within the manufacturing and agriculture, forestry and fishing industries, specifically meat packaging and processing, palm oil and hand-picked produce (as defined by the International Standard Industrial Classification of All Economic Activities). We remain committed to strengthening our due diligence efforts with focus in these key areas, and annually, we require each of our suppliers to commit to our Supplier Code of Conduct annually. For more information on how human rights are assessed and protected in our value chain, see our Human Rights & Labor Practices Policy .
413: Local Communities	
Management of the material topic	People > Contributing to Communities
413-1 Operations with local community engagement, impact assessments and development programs	People > Contributing to Communities
413-2 Operations with significant actual and potential negative impacts on local communities	People > Contributing to Communities
414: Supplier Social Assessment	
Management of the material topic	People > Upholding Ethics & Human Rights Supplier Code of Conduct
414-1 New suppliers that were screened using social criteria (percentage)	People > Upholding Ethics & Human Rights Supplier Code of Conduct
414-2 Negative social impacts in the supply chain and actions taken	People > Upholding Ethics & Human Rights Supplier Code of Conduct
415: Public Policy	
Management of the material topic	We believe that it is important to discuss policies that may impact our business operations, franchisees, industry and stakeholders. We adhere to all applicable laws that govern our interactions with public officials as well as our own Code of Conduct. Global Code of Conduct Political Contributions & U.S. Government Advocacy Policy
415-1 Political contributions	We believe that it is important to openly discuss policies that may impact our business operations, franchisees, industry and stakeholders. We adhere to all applicable laws that govern our interactions with public officials as well as our own Code of Conduct. Direct political contributions made by our Political action committee (PAC) (January 1–December 31, 2023) totaled \$23,795. For detailed information regarding the contributions, please visit the Federal Election Commission website.

Disclosure	Response
416: Customer Health Safety	
Management of the material topic	<p>Yum! is committed to following all laws and providing guests with accurate information. Customers rely on that information to make decisions on where to dine as well as to make menu selections. Promoting transparency about our food empowers the customer to make personal choices. We follow U.S. and international guidelines to avoid marketing to children and are committed to our goal of limiting marketing communication to children under 12.</p> <p>Food > Food Safety Food > Balanced Choices Nutrition Strategy & Policy</p>
416-1 Percentage of significant product and service categories for which health and safety impacts are assessed for improvement	Our first priority is to maintain an industry-leading, safe, high-quality food supply from farm to fork. Our vision is to deliver to society "Trust in Every Bite™." To achieve this, we have strong food safety management systems in place to evaluate each step of the supply chain. As of the end of 2023, over 70% of Yum! approved suppliers have achieved GFSI Recognized Certification, an internationally recognized industry standard. Non-GFSI certified suppliers remain subject to Yum!'s Supplier Food Safety Audits. These standards address areas where key risk factors exist, such as employee health and hygiene, product handling, product temperature management, cross-contamination and more.
416-2 Incidents of non-compliance concerning the health and safety impact of products and services	In 2023, there were no food safety-related recalls nor confirmed foodborne illness outbreaks resulting in U.S. Center for Disease Control and Prevention (CDC) investigation.
417: Marketing & Labeling	
Management of the material topic	<p>Yum! is committed to following all laws and providing guests with accurate information. Customers rely on that information to make decisions on where to dine as well as to make menu selections. Promoting transparency about our food empowers the customer to make personal choices. We follow U.S. and international guidelines to avoid marketing to children and are committed to our goal of limiting marketing communication to children under 12.</p> <p>Food > Food Safety Food > Balanced Choices</p>
417-1 Requirements for product and service information and labeling	There was one incident of non-compliance concerning product and service information and labeling in 2023. One resulted in a warning but no fine.
417-2 Incidents of non-compliance concerning product and service information and labeling	There was one incident of noncompliance concerning product and service information and labeling in 2023. One resulted in a warning but no fine.
417-3 Incidents of non-compliance concerning marketing communications	Omission: Yum! Brands does not disclose this information due to confidentiality constraints.
418: Customer Privacy	
Management of the material topic	<p>Yum! understands that in today's digital environment, customer and employee privacy is important, and we are committed to treating personal information with care. We invest significantly in tools, systems and people to help keep information secure as threats continue to evolve.</p> <p>Yum! Privacy Policy Global Code of Conduct</p>
418-1 Substantiated complaints concerning breaches of customer privacy and losses of customer data	Omission: Yum! Brands does not disclose this information due to confidentiality constraints.

2023 SASB Index

This disclosure marks Yum!'s fourth response to the SASB Restaurants Standard. For metrics for which data is not yet available, we offer information on our approach to and targets for these topics.

Accounting Metric	Unit of Measure	Code	Response
Energy Management			
(1) Total energy consumed (2) percentage grid electricity (3) percentage renewable	Gigajoules (GJ), Percentage (%)	FB-RN-130a.1	(1) 1,678,280 GJ (Scopes 1 and 2) (2) More than 99% grid electricity (3) 8% renewable energy
Water Management			
(1) Total water withdrawn, (2) total water consumed, percentage of each in regions with High or Extremely High Baseline Water Stress	Thousand cubic meters (m ³), Percentage (%)	FB-RN-140a.1	(1) Approximately 1,978,480 m ³ (1,978 ML) for our company-owned restaurants (2) Yum! does not currently monitor water consumption, defined as the volume of water incorporated into products during preparation (e.g., fountain drinks, ice). Yum! conducted a global water risk assessment using the World Resources Institute (WRI) Aqueduct Water Risk Atlas in 2023 to better understand water stress.
Food & Packaging Waste Management			
(1) Total amount of waste (2) percentage food waste (3) percentage diverted	Metric tons (t), Percentage (%)	FB-RN-150a.1	See Sustainable Packaging & Waste page on yum.com for a summary of our circular approach to food and packaging waste reduction. Our approach spans operational waste diversion, sustainably designed packaging and donating food waste to nonprofits through the Harvest Program. (1) GRI 306-3
(1) Total weight of packaging (2) percentage made from recycled and/or renewable materials (3) percentage that is recyclable, reusable, and/or compostable	Metric tons (t) Percentage (%)	FB-RN-150a.2	(1) Approximately 605,000 t of fiber- and plastic-based packaging and customer servicewares. This is only a directional estimate, and we expect refinements in data collection in the future. (2) Approximately 31% of fiber-based and 14% of plastic-based packaging and customer servicewares are from recycled sources. This is only a directional estimate, and we expect refinements in data collection in the future. (3) Approximately 20% of plastic packaging is considered widely recyclable in most jurisdictions (resin types 1 and 2 globally and type 5 in the U.S. if clear or white).

Food Safety

(1) Percentage of restaurants inspected by a food safety oversight body, (2) percentage receiving critical violations	Percentage (%)	FB-RN-250a.1	Yum! delivers "Trust in every bite™." See Food > Food Safety for the measures we take together with our suppliers and franchisees to uphold our industry-leading food safety program. In 2023, over 125,000 restaurant Food Safety Compliance Checks (food safety audits) were performed by third-party auditors.
(1) Number of recalls issued, (2) total amount of food product recalled	Number, Metric tons (t)	FB-RN-250a.2	There were no recalls issued.
Number of confirmed foodborne illness outbreaks, percentage resulting in public health authority investigation	Number Percentage (%)	FB-RN-250a.3	There were no confirmed illness outbreaks resulting in U.S. Centers for Disease Control and Prevention (CDC) investigation during the reporting year.

Nutritional Content

(1) Percentage of meal options consistent with national dietary guidelines, (2) revenue from these options	Percentage (%) Reporting currency	FB-RN-260a.1	<p>Yum! publishes online nutrition calculators for all four brands' U.S. menus and provides consumers with convenient access to allergen and nutrition information.</p> <p>By 2030, 50% of permanent menu food options across main dishes, combos and sides will offer lower-calorie options to be consistent with Yum!'s Nutrition Strategy & Policy that aligns with the World Health Organization and the Dietary Guidelines for Americans. For the 2023 reporting year, 38% of meal options were consistent with our global nutrition criteria.</p> <p>See Food > Balanced Choices</p>
(1) Percentage of children's meal options consistent with national dietary guidelines for children, (2) revenue from these options	Percentage (%) Reporting currency	FB-RN-260a.2	Yum! follows U.S. and international guidelines to avoid marketing to children and is committed to our goal of limiting marketing communication to children under 12.
Percentage of advertising impressions (1) made on children, (2) made on children promoting products that meet dietary guidelines for children	Number Percentage (%)	FB-RN-260a.3	Yum! follows U.S. and international guidelines to avoid marketing to children and is committed to our goal of limiting marketing communication to children under 12.

Labor Practices

(1) Voluntary and (2) involuntary turnover rate for restaurant employees	Rate	FB-RN-310a.1	(1) The voluntary turnover rate for restaurant employees at company-owned locations, globally, was 75%. (2) The involuntary turnover rate for restaurant employees at company-owned locations, globally, was 27%.
(1) Average hourly wage, by region and (2) percentage of restaurant employees earning minimum wage, by region	Reporting currency, Percentage (%)	FB-RN-310a.2	For our company-owned restaurants, our pay philosophy centers around market competitiveness, which is reviewed each year.
Total amount of monetary losses as a result of legal proceedings associated with (1) labor law violations and (2) employment discrimination	Reporting currency	FB-RN-310a.3	(1) The total monetary losses resulting from legal proceedings associated with labor law violations in 2023 were approximately \$300,000. (2) The total monetary losses resulting from legal proceedings associated with employment discrimination 2023 were approximately \$500,000.

Supply Chain Management & Food Sourcing

Percentage of food purchased that (1) meets environmental and social sourcing standards and (2) is certified to third-party environmental and/or social standards	Percentage (%) by cost	FB-RN-430a.1	Yum! has strengthened commitments to social and environmental standards in key areas of our supply chain, including vegetables, fresh produce, palm oil and livestock. Our practices are aligned with third parties such as the Fair Food Standards Council, the Roundtable for Sustainable Palm Oil and the U.S. Roundtable for Sustainable Poultry & Eggs. See also People > Upholding Ethics & Human Rights; Planet > Supply Chain; Food > Animal Welfare We support One Health, a holistic and multisector, long-term effort to combat antimicrobial resistance (AMR) by the United Nations World Health Organization, the Food and Agriculture Organization, the World Organization for Animal Health and other key stakeholders. We remain compliant with our public commitments to reduce antibiotics important to human medicine in our U.S. poultry supply chains. Pizza Hut has met its goal of removing antibiotics important to human medicine from chicken used for wings at all U.S. restaurants. 100% of KFC U.S. poultry is certified under the USDA's Process Verified Program (PVP) as meeting the No Antibiotics Used Important to Human Medicine as defined by the World Health Organization. In 2019, Taco Bell committed to reduce antibiotics important to human health in its U.S. and Canada beef supply chain by 25% by 2025.
Percentage of (1) eggs that originated from a cage-free environment and (2) pork that was produced without the use of gestation crates	Percentage (%) by number, Percentage (%) by weight	FB-RN-430a.2	We have a goal to source 100% cage-free eggs across at least 25,000 restaurants including the U.S., Western Europe and other leading markets for all menu items and ingredients by 2026 and achieve 100% cage-free eggs for all menu items and ingredients by 2030. In 2023, for our 25,000 restaurants with a 2026 goal of cage-free, over 90% of egg volume came from cage-free sources.
Discussion of strategy to manage environmental and social risks within the supply chain, including animal welfare	n/a	FB-RN-430a.3	Food > Animal Welfare Planet > Climate: Supply Chain

Activity Metrics

Number of (1) company-owned and (2) franchise restaurants	Number	FB-RN-000.A	(1) On December 31, 2023, there were 1,017 company-owned restaurants. (2) On December 31, 2023, there were 57,691 franchisee-owned restaurants.
Number of employees at (1) company-owned and (2) franchise locations	Number	FB-RN-000.B	(1) On December 31, 2023, Yum! had approximately 35,000 restaurant and above-restaurant-level employees. (2) We do not track the number of employees at franchisee-owned locations, but estimate there to be over 1 million restaurant employees.



Yum! Brands 2023 Global Citizenship & Sustainability Report

