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Sustainability Accounting Standards Board (SASB) Response

This disclosure marks Yum!'s second response to the SASB Restaurants Standard. We are in the process of developing our approach to collecting data for the accounting metrics, first for corporate-owned restaurants and then at the franchise level. 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	<p>Energy data is available within the GRI Index and our CDP Climate Change response. Our CDP Climate Change 2021 response achieved a score of B.</p> <p>To learn more about our approach to energy management, please see: Planet > Climate Action. The energy initiatives described therein will help us to achieve our Climate Action goals, detailed under Approach > Citizenship & Sustainability Goals</p> <p>Additionally, we have conducted a climate change analysis in line with the recommendations of the Task Force on Climate-related Financial Disclosures (TCFD). The analysis identified actions our company can take to be more resilient to the physical risks of climate change, such as diversifying energy sources and lowering the energy demands of restaurants. See the TCFD report on our website.</p> <p>(1) GRI 302-1 (2) GRI 302-1 (3) GRI 302-1</p>
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(1) Total water withdrawn, (2) total water consumed, percentage of each in regions with High or Extremely High Baseline Water Stress	Thousand cubic meters Percentage (%)	FB-RN-140a.1	<p>Water data is available within the GRI Index and our CDP Water Security response. Our CDP Water Security 2021 response achieved a score of A-.</p> <p>(1) GRI 303-3 (2) GRI 303-5; Yum! conducted a global water risk assessment using the WRI Aqueduct Water Risk Atlas in 2021 to better understand water stress. Please see our CDP Water Security response for more information.</p> <p>We have a goal to reduce average water consumption by 10% by the end of 2025, using a 2017 baseline.</p>

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Food & Packaging Waste Management

(1) Total amount of waste, (2) percentage food waste, and (3) percentage diverted	Metric tonnes (t) Percentage (%)	FB-RN-150a.1	See Planet > Sustainable Packaging & Waste Reduction for a summary of our circular approach to food and packaging waste reduction, as well as for details on brand level packaging and waste goals. Our approach spans operational waste diversion, sustainably designed packaging and donating food waste to nonprofits through the Harvest program (see People > Brand Community Impact > Hunger Relief for more). (1) GRI 306-3 (2) GRI 306-3 (3) GRI-306-4
(1) Total weight of packaging, (2) percentage made from recycled and/or renewable materials, and (3) percentage that is recyclable, reusable, and/or compostable	Metric tonnes (t) Percentage (%)	FB-RN-150a.2	(1) Estimated 549,606 metric tons 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) It is estimated that 35% of fiber-based and 16% 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) It is estimated that 13% of plastic packaging is generally considered widely recyclable in most jurisdictions (resin types 1 and 2).

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. (1) Consistent high levels of performance in restaurants, with currently over 85% of restaurants at standard despite challenging labor markets. (2) Significant Issues, currently at less than 0.25 average significant deviations per audit.
(1) Number of recalls issued and (2) total amount of food product recalled	Number Metric tonnes (t)	FB-RN-250a.2	There were no recalls issued.
Number of confirmed foodborne illness outbreaks, percentage resulting in U.S. Centers for Disease Control and Prevention (CDC) 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.

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Nutritional Content

(1) Percentage of meal options consistent with national dietary guidelines and (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 our menu items will be consistent with our global nutrition criteria of side menu items being 200 calories or less, main menu items being 400 calories or less and combo/meal menu items being 750 calories or less. For the 2021 reporting year, 32% of meal options were consistent with our global nutrition criteria.</p> <p>See Food > Balanced Choices across our Portfolio for more.</p>
(1) Percentage of children's meal options consistent with national dietary guidelines for children and (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.
Number of advertising impressions made on children, percentage promoting products that meet national 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	<p>In building a workplace for everyone, Yum! seeks to retain and support restaurant employees. Read about our Unlocking Opportunity Initiative, established to positively impact restaurant team members and communities through equity and inclusion, education and entrepreneurship. As an input to the Initiative, we have engaged with restaurant workers to understand the challenges they face. Additionally, we provide training and scholarship programs.</p> <p>(1) The voluntary turnover rate for restaurant employees at company-owned locations, globally was 80.6%.</p> <p>(2) The involuntary turnover rate for restaurant employees at company-owned locations, globally was 3.33%.</p>
(1) Average hourly wage, by region and (2) percentage of restaurant employees earning minimum wage, by region	Reporting currency Percentage (%)	FB-RN-310a.2	Our pay philosophy centers around market competitiveness, which is reviewed each year. Taco Bell has committed to pay an average minimum wage of \$15 per hour in company restaurants by mid-year 2024.
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	<p>It is our policy to deal fairly with employees; provide equal opportunity for all in recruiting, hiring, developing, promoting and compensating without regard to race, religion, color, age, gender, disability, genetic information, military or veteran status, sexual orientation, gender identity and/or expression, citizenship, national origin or other legally protected status; maintain a professional, safe and discrimination free work environment; and recognize and compensate employees based on their performance.</p> <p>(1) The total monetary losses resulting from legal proceedings associated with labor law violations in 2021 were approximately \$1.7MM.</p> <p>(2) The total monetary losses resulting from legal proceedings associated with employment discrimination 2021 were approximately \$339,000.</p>

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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	<p>In recent years, Yum! has strengthened commitments to social and environmental standards in key areas of our supply chain, including vegetables, fresh produce, palm oil and animals. 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 > Ethics & Human Rights; Planet > Supply Chain; Food > Animal Welfare; Limiting Antibiotic Use</p> <p>We support One Health, a holistic and multi-sector, long-term effort to combat AMR by the United Nations World Health Organization (WHO), 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. 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. Pizza Hut U.S., which is working toward removing antibiotics from chicken used for wings, expects to meet its goal to do so by 2022. 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.</p>
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 actively promote good stewardship of the animals raised for food throughout our supply chain. 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 the United States, Canada, Australia and Western Europe suppliers are reporting that over 75% of the egg volume comes from a cage-free source. Taco Bell U.S. continues to source 100% cage-free eggs and egg ingredients in the U.S. and Canada.
Discussion of strategy to manage environmental and social risks within the supply chain, including animal welfare	n/a	FB-RN-430a.3	Approach > Citizenship & Sustainability Goals; Planet > Supply Chain; Food > Animal Welfare; Limiting Antibiotic Use

Activity Metrics

Number of (1) company-owned and (2) franchise restaurants	Number	FB-RN-000.A	<p>(1) On December 31, 2021, there were 1,051 company-owned restaurants.</p> <p>(2) On December 31, 2021, franchisees owned 52,373 restaurants.</p>
Number of employees at (1) company-owned and (2) franchise locations	Number	FB-RN-000.B	<p>(1) On December 31, 2021, Yum! had approximately 32,000 restaurant employees.</p> <p>(2) We do not track the number of employees at franchise-owned locations, but we would expect there to be over an estimated 1 million restaurant employees.</p>