

Sustainability Accounting Standards Board (SASB) Response

This disclosure marks Yum!'s first 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			
Total energy consumed	Gigajoules (GJ)	FB-RN-130a.1	<p>Energy data is available within our CDP Climate Change response. Our CDP Climate Change 2020 response achieved a score of A-.</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 on the Planet Dashboard.</p>
Percentage grid electricity	Percentage (%)	FB-RN-130a.1	<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 here.</p>
Percentage renewable	Percentage (%)	FB-RN-130a.1	GRI 302-1
Water Management			
Total water withdrawn	Thousand cubic meters	FB-RN-140a.1	<p>Water data is available within CDP Water Security response. Our CDP Water Security 2020 response achieved a score of A-.</p>
Total water consumed	Thousand cubic meters	FB-RN-140a.1	<p>Yum! restaurants have taken steps to reduce water use, and we've conducted a global water risk assessment using the WRI Aqueduct Water Risk Atlas to better understand our footprint. Please see Planet > Water for more details on the assessment and our approach to water management. We have also set a goal to reduce average water consumption by 10% by the end of 2025, using a 2017 baseline.</p>
Percentage of water withdrawn and consumed in regions with High or Extremely High Baseline Water Stress using WRI Water Risk Atlas	Percentage (%)	FB-RN-140a.1	<p>Additionally, the climate change analysis described above considered water risk to stores as well as to suppliers.</p> <p>GRI 303-3 GRI 305-5 Citizenship and Sustainability, page 34</p>
Food & Packaging Waste Management			
Total amount of waste	Metric tonnes (t)	FB-RN-150a.1	<p>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).</p> <p>GRI 306-3</p>
Percentage food waste	Percentage (%)	FB-RN-150a.1	GRI 306-4
Percentage diverted	Percentage (%)	FB-RN-150a.1	Citizenship and Sustainability, Progress Update
Total weight of packaging	Metric tonnes (t)	FB-RN-150a.2	<p>Estimated 546,000 metric tons of fiber based and plastic based packaging and customer servicewares. This is only a directional estimate and we expect refinements in data collection in the future</p>
Percentage made from recycled and/or renewable materials	Percentage (%)	FB-RN-150a.2	<p>It is estimated that 34% of fiber-based and 11% 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.</p>

Percentage that is recyclable, reusable, and/or compostable	Percentage (%)	FB-RN-150a.2	It is estimated that 12% of plastic packaging is generally considered widely recyclable in most jurisdictions (resin types 1 and 2). Although higher rates are possible in many areas.
---	----------------	--------------	--

Food Safety

Percentage of restaurants inspected by a food safety oversight body, at company-owned and franchisee locations	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.
--	----------------	--------------	--

Percentage of inspected restaurants receiving critical violations at company-owned and franchisee locations	Percentage (%)	FB-RN-250a.1	
---	----------------	--------------	--

Number of food safety related recalls at company-owned and franchise locations	Number	FB-RN-250a.2	
--	--------	--------------	--

Total amount of food product recalled for company-owned and franchise locations	Metric tonnes (t)	FB-RN-250a.2	
---	-------------------	--------------	--

Number of confirmed foodborne illness outbreaks at company-owned and franchise locations	Number	FB-RN-250a.3	
--	--------	--------------	--

Percentage of confirmed foodborne illness outbreaks resulting in CDC investigation at company-owned and franchise locations with corrective actions	Percentage (%)	FB-RN-250a.3	
---	----------------	--------------	--

Nutritional Content

Percentage of meal options consistent with national dietary guidelines	Percentage (%)	FB-RN-260a.1	Yum! publishes online nutrition calculators for all four brands' U.S. menus and provides consumers with convenient access to allergen and nutrition information.
--	----------------	--------------	--

Revenue from these options	Reporting currency	FB-RN-260a.1	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. See Food > Balanced Choices for more.
----------------------------	--------------------	--------------	--

Percentage of children's meal options consistent with national dietary guidelines for children	Percentage (%)	FB-RN-260a.2	
--	----------------	--------------	--

Revenue from these options	Reporting currency	FB-RN-260a.2	
----------------------------	--------------------	--------------	--

Number of advertising impressions made on children	Number	FB-RN-260a.3	Yum! follows U.S. and international guidelines to avoid marketing to children.
--	--------	--------------	--

Percentage of advertising impressions made on children promoting products that meet national dietary guidelines for children	Percentage (%)	FB-RN-260a.3	
--	----------------	--------------	--



SASB INDEX

Labor Practices

Voluntary	Rate	FB-RN-310a.1	In building a workplace for everyone, Yum! seeks to retain and support restaurant employees. See the People chapter to learn about our Unlocking Opportunity Initiative, established to positively impact restaurant team members and communities through equity & 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. For a limited time, training and retention bonuses are being offered. Yum! offers team members at corporate restaurants a range of benefits, which were strengthened during the COVID-19 pandemic.
Average hourly wage for restaurant employees by region at company-owned and franchise locations	Rate	FB-RN-310a.1	
Average hourly wage, by region	Reporting currency	FB-RN-310a.2	
Percentage of restaurant employees earning minimum wage, by region	Percentage (%)	FB-RN-310a.2	
Total amount of monetary losses as a result of legal proceedings associated with labor law violations at company-owned and franchise locations	USD	FB-RN-310a.3	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.
Total amount of monetary losses as a result of employment discrimination at company-owned and franchise locations	USD	FB-RN-310a.3	

Supply Chain Management & Food Sourcing

Percentage of food purchased that meets environmental and social sourcing standards	Percentage (%) by cost	FB-RN-430a.1	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 Roundtable for Sustainable Poultry & Eggs.
Percentage of food purchased that meets third-party environmental and/or social certification	Percentage (%) by cost	FB-RN-430a.1	See also People > Ethics & Human Rights > Human Rights in the Supply Chain; Planet > Supply Chain; Forest Stewardship; Animal Welfare; Limiting Antibiotic Use
Percentage of eggs originated from cage-free sources at company-owned and franchise locations	Percentage (%) by number	FB-RN-430a.2	
Percentage of pork produced without the use of gestation crates at company-owned and franchise locations	Percentage (%) by weight	FB-RN-430a.2	
Discussion of strategy to manage environmental and social risks within the supply chain, including animal welfare	n/a	FB-RN-430a.3	

Activity Metrics

Number of company-owned restaurants	Number	FB-RN-000.A	On December 31, 2020, Yum! Brands owned 1,098 restaurants.
Number of franchise-owned restaurants	Number	FB-RN-000.A	On December 31, 2020, franchisees owned 49,256 restaurants.
Number of employees at company-owned locations	Number	FB-RN-000.B	Approximately 38,000 employees
Number of employees at franchise-owned locations	Number	FB-RN-000.B	We do not track the number of employees at franchise-owned locations but we would expect there to be approximately 1.5M employees.

