

OUR RECIPE FOR  
**GOOD**

# SERVING UP MORE GOODNESS










2018 Global Citizenship &  
Sustainability Performance Summary






# FOOD 2018 PERFORMANCE SUMMARY

		Goal	Status
Food Safety	Maintain the safest, highest-quality food supply and preparation in the industry.	Maintain industry-leading, safe, high-quality food supply and customer experience.	<p>Provided restaurant team member training on employee health, product handling, ingredient and product management, and prevention of cross-contamination. Conducted more than <b>265,000</b> restaurant food safety audits between 2016 and 2018 with approximately <b>3,700</b> food safety supplier audits in 2018 alone.</p> 
		<p>Offer lower calorie menu options across main dishes, combos, and sides, consistent with Yum!'s global nutrition standards, to continue to improve our food's nutrition.</p> 	We are currently collecting data when it comes to our work in this area and plan to share a public goal in 2020.
Choice, Nutrition & Stewardship	Be the preferred restaurant for consumers seeking delicious, balanced options by offering more choice, more stewardship and nutritional improvements to our ingredients under the goal of the World Health Organization (WHO).	Reduce sodium across menu options, consistent with Yum!'s global nutrition standards, to continue to improve our food's nutrition.	 <p>We are currently collecting data when it comes to our work in this area and plan to share a public goal in 2020.</p>
		 <p>Remove artificial colors and flavors, and preservatives where possible from core food ingredients by 2020.</p>	<ul style="list-style-type: none"> <li>We estimate that we are currently <b>86%</b> complete in achieving our goal of removing artificial flavors and <b>92%</b> complete in removing artificial coloring from our food ingredients.</li> <li>In early 2019, Taco Bell fully removed the preservative tBHQ from all menu items in the U.S.</li> </ul>
		 <p>Remove all partially hydrogenated oils (PHOs) from ingredients by 2020.</p>	In 2018, we are an estimated <b>96%</b> complete in removing PHOs.
		 <p>Continue our commitments to reduce antibiotics important to human medicine in our food production. By 2022, Pizza Hut U.S. plans to remove antibiotics important to human medicine from chicken used for wings. By 2025, Taco Bell will reduce antibiotics important to human health in its beef supply chain by <b>25%</b>.</p>	<ul style="list-style-type: none"> <li>KFC, Pizza Hut (chicken for its pizzas) and Taco Bell in the U.S. have met public commitments to remove antibiotics important to human medicine from our U.S. poultry supply.</li> <li>Pizza Hut U.S. is on track to remove antibiotics important to human medicine from chicken used for wings.</li> <li>Taco Bell announced global commitment to reduce antibiotics important to human health in its beef supply.</li> </ul>
Responsible Marketing	Promote transparency about our food through responsible labeling and advertising practices in our restaurants and beyond.	Provide consumers with convenient access to food information regarding menu labeling and allergens.	<p>Published online nutrition calculators for all three brands' U.S. menus as well as provided consumers with convenient access to allergen and nutrition information.</p> 
		Limit marketing communications to children under 12.	Followed U.S. and international guidelines to avoid marketing to children.








# PLANET 2018 PERFORMANCE SUMMARY

		Goal	Status
Green Buildings	Design, build and operate restaurants to be measurably more sustainable using green building standards to drive reductions in energy consumption, water use, greenhouse gas (GHG) emissions and waste.	<p><b>10%</b> ↓ <b>Reduce</b> average restaurant energy and GHG emissions by an additional <b>10%</b> by the end of 2025.</p>	In 2018, we avoided the release of 740 mtCO <sub>2</sub> e. That is equivalent to removing over <b>150,000</b> passenger vehicles from the road for a year.
		<p>Reduce average restaurant water consumption by an additional <b>10%</b> by the end of 2025 with a focus on high water-stress areas.</p>	Our efforts to reduce water consumption in 2018 saved enough water to fill over <b>2,000</b> Olympic sized swimming pools.
		<p>Divert <b>50%</b> of back-of-house operational waste, measured by weight, generated in our U.S. restaurants by the end of 2020.</p> 	In the U.S. we estimate that we removed <b>914,500 tons</b> of solid material from our restaurants. We avoided disposal of <b>22%</b> of that waste in 2018. Key areas of diversion in our restaurants were corrugated cardboard, used cooking oil, donated food and mixed recyclables.
		<p>Reduce food loss and waste <b>50%</b> by 2030 in accordance with U.S. Food Loss and Waste 2030 Champions.</p>	Yum! Brands and our franchisees donated <b>5.6MM pounds</b> of food in 2018, with <b>23</b> countries participating.
Supply Chain	Engage in building a responsible supply chain that protects forests, respects human rights, supports animal welfare and enables good stewardship.	<p>We continue to advance our work around sustainable packaging through impactful brand commitments and strategic partnerships. By 2025, all KFC plastic-based, consumer-facing packaging will be recoverable or reusable globally. By 2021, Taco Bell is committed to all cups being <b>100%</b> recyclable.</p>	<ul style="list-style-type: none"> <li>• KFC announced sustainability pledge that all plastic-based, consumer-facing packaging will be recoverable or reusable.</li> <li>• Taco Bell started using recyclable cold cups and lids in its more than <b>7,000</b> U.S. restaurants.</li> <li>• Yum! joined NextGen Consortium as a supporting partner.</li> </ul>
		<p>Source 100% of palm oil used for cooking from responsible and sustainable sources by the end of 2018.</p>	In 2018, <b>96%</b> of our cooking oil volume was not palm oil or was sustainable palm oil. For the palm oil that our system purchased, approximately <b>94%</b> of that volume was reported to be sustainable palm oil.
		<p>Purchase <b>100%</b> of our paper-based packaging with fiber from responsibly managed forests and recycled sources by the end of 2020.</p>	In 2018, markets reported an estimated total of <b>70%</b> of fiber came from certified forests or recycled sources.
		<p>Endorsed the New York Declaration on Forests (NYDF) and the private sector goal of eliminating deforestation from the production of agriculture commodities such as palm oil, soy, paper and beef products no later than 2020, and halving the rate of loss of natural forest globally by 2020 and striving to end natural forest loss by 2030.</p>	<ul style="list-style-type: none"> <li>• Approximately <b>95%</b> of Brazilian feed mills in our supply chain were audited as compliant in aligning with the Amazon Soy Moratorium to help protect tropical forests.</li> <li>• <b>98%</b> of beef sourced from origins of lower risk of tropical deforestation.</li> </ul>
		<p>Seek continuous improvements in sustainable production systems that protect human, animal and environmental health as stated in our holistic Sustainable Animal Protein Principles &amp; Good Antimicrobial Stewardship Program.</p>	<p>Published new animal welfare policy in 2018. Reporting metrics to be established by the end of 2020. Continued expansion and reporting of antibiotics progress.</p> 
		<p>Serve <b>100%</b> cage-free eggs and source <b>100%</b> cage-free egg ingredients at U.S. and Canada Taco Bell locations.</p> 	We have <b>met these goals</b> and will continue to provide eggs and use egg ingredients that are cage-free at Taco Bell locations in the U.S. and Canada.



# PEOPLE 2018 PERFORMANCE SUMMARY

		Goal	Status
Culture & Talent	Create a culture of engagement that attracts, retains and grows the best people and creates high performance in our restaurants.	Measure Yum! Brands' employee engagement.	In 2019, we will launch an enhanced global employee engagement survey to all above-restaurant corporate employees.
		 Provide Yum! Brands' employees with training and development that builds world-class leaders and business results.	Nearly <b>10,000</b> employees participated in our core corporate level training programs in 2018 including Leading Culture to Fuel Results, Leading with Heart and Unconscious Bias.
Diversity & Inclusion	Build an inclusive culture among our employees, franchisees and suppliers to reflect the diversity of our customers.	Minimize or eliminate unconscious bias through employee education.	Continued to expand our unconscious bias training program called Inclusive Leadership to above restaurant corporate employees and franchisees.
		Significantly increase the number of women in senior leadership globally and achieve gender parity in leadership globally by 2030 in alignment with Paradigm for Parity®. 	Aligned with the Paradigm for Parity®, a coalition of companies working to increase the number of women in senior operating roles. In 2018, <b>40%</b> of global leadership roles were held by women.
		Significantly increase diverse representation of underrepresented minorities in the U.S. among corporate employees.	Increased focus on coaching capability, sponsorship programs and customized individual development plans. Continued partnership with CEO Action for Diversity & Inclusion™, a national coalition for workplace diversity.
		Help ensure our workplaces are places where employees can have complex conversations about diversity and inclusion. 	Continued driving global strategy for diversity and inclusion. Hosted a companywide diversity chat to engage employees in meaningful dialogue around diversity and inclusion issues.
Ethics & Human Rights	Hold our employees, franchisees and suppliers to the highest standards of professional and ethical conduct.	 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 UN Guiding Principles on Human Rights.	Published updated Code of Conduct and Supplier Code of Conduct. Nearly <b>7,000</b> employees completed anticorruption training included in our Code of Conduct. Delivered annual compliance training to all company-owned restaurant employees.
Community & Philanthropy	Support global initiatives related to hunger relief, literacy and youth education, and nonprofits near our hometown headquarters.	Donate food, funds, time and talent to help local and global communities. 	Our global organization donated <b>\$55.6 million</b> and impacted over <b>27 million</b> people in 2018 through programs like the KFC Foundation, Pizza Hut's BOOK IT! Program and the Taco Bell Foundation's Live Más Scholarship. We also donated <b>5.6 million</b> pounds of food through our Harvest Program.