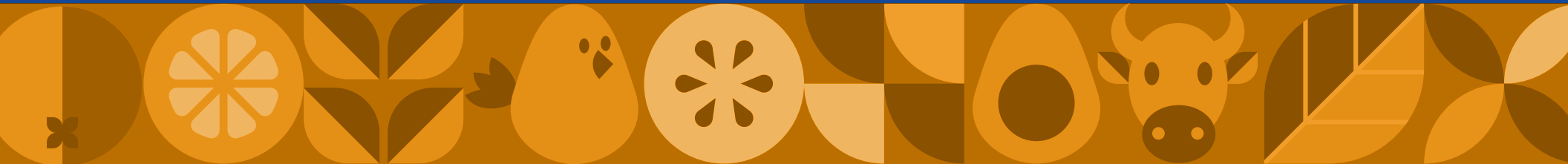


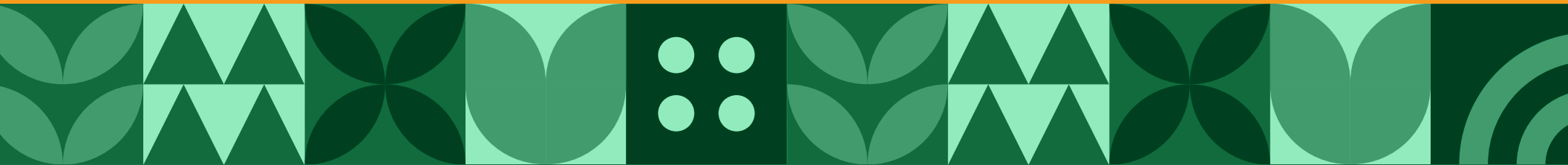
OUR RECIPE FOR
GOOD
GROWTH



PEOPLE



FOOD



PLANET

Yum! Brands 2024 Global Citizenship & Sustainability Report



About This Report

We are committed to the accurate and transparent disclosure of our progress on our sustainability journey. This report covers key commitments and initiatives made by Yum! Brands and our subsidiaries. Unless otherwise noted, the information and data in our report covers Yum! Brands, Inc. and our subsidiaries, including KFC, Taco Bell, Pizza Hut and Habit Burger & Grill (the “Company”), during 2024. Our report reflects operations over which the Company, or one of its subsidiaries, has the full authority to introduce and implement its operating policies, and does not cover franchisees or suppliers unless otherwise indicated. While our franchisees and suppliers uphold our brands’ core standards, they independently manage and run their businesses. For certain items in our report that rely on information provided by our franchisees and suppliers, we depend on the respective third parties to determine the accuracy and completeness of that information. The data represented in our report is reflective of the Company’s assessment of acceptable methodologies consistent with historical experience, available information, and various other assumptions that it believes to be reasonable, but are subject to measurement uncertainties resulting from the inherent limitations in the nature and methods used for determining such data. 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

CEO Message

Everything we do at Yum! is in service of our mission to grow iconic restaurant brands around the world that are loved by our consumers, connected through teamwork, technology and our global scale, and trusted everywhere we operate. Our Recipe for Good Growth strategy is built on the belief that lasting growth and brand relevance come from being inclusive, sustainable and responsive to the evolving needs of employees, franchisees and stakeholders.

Our ongoing commitment to fostering a sustainable and adaptable business has been instrumental in navigating the complexities of today's global landscape such as the dynamic geopolitical environment, changing regulations and inflation. Over the past year, we've diligently advanced our initiatives across the pillars of People, Food and Planet, capitalizing on the extensive reach of our business.

Reflecting on the highlights of 2024, I am pleased with the progress we have made in several areas, including:

- **People** – We have focused on attracting, developing and retaining our employees. Through learning and development programs, we invest in the communities where we operate, ensuring our people are equipped with the skills and support they need to thrive and grow with our business.
- **Food** – Food safety remains our utmost priority. We also remain committed to serving delicious food, offering balanced choices and maintaining clean labels for our consumers.
- **Planet** – We are dedicated to managing our environmental impact by investing in energy efficiency and alternative power sources, such as solar. Additionally, we are working to make our sourcing more responsible within key supply chains including beef, dairy and poultry.

Importantly, I am immensely proud of the work our employees are doing to integrate these initiatives into the areas where they drive the most value and have the greatest impact on our business. Making progress also requires collaboration outside of our organization, with our franchisees, suppliers and community partners.

As we look to the future, I am excited about the possibilities that lie ahead. Together, we will continue to make a positive impact on the world through our dedication to building a more resilient and sustainable business.

Sincerely,

David Gibbs

APPROACH

Yum! at a Glance



4
iconic brands

Approx.
1,500
franchisees

\$7.5B
in revenue

61,000+
restaurants

1M+

\$65B
in total system sales

155+
countries and territories

employees and franchise
system team members

50%+
in digital sales

MILLIONS
of consumers served daily

Note: Figures reflective of year-end 2024

THE YUM! VALUE CHAIN

SUPPLIERS

Promoting respect for human rights, diversity and environmental protection in our supply chain



PACKAGING

Advancing circularity by seeking recoverable solutions, ways to reduce waste and more



RESTAURANTS

Setting green building principles for new and existing restaurants



CONSUMERS

Maintaining relevant, easy and distinctive brands attuned to consumer needs



FARMS

Engaging with growers to reduce agricultural emissions, protect biodiversity and respect principles of animal welfare



PRODUCTS

Offering menu items that are safe and provide ingredient transparency



FRANCHISEES

Establishing pathways for people to grow businesses and create jobs in their communities



EMPLOYEES

Creating a culture focused on belonging and personal growth for employees



COMMUNITIES

Helping communities thrive through investments in education, job skill development, food security and volunteerism



APPROACH

Our Good Growth Strategy

At Yum! Brands, we are all about making sure our business grows and our brands thrive, now and in the future. We're tackling opportunities and challenges alike, whether it's adapting to new regulations, changing to meet consumer preferences or managing supply chain complexity. We've built a framework to address the issues that matter most to our business. This helps ensure we can meet the needs of our global business while working to be loved and trusted everywhere we operate.

OUR GOOD PRIORITIES



PEOPLE

Ethics & Human Rights
Learning & Development
Community Impact
Culture, Opportunity & Belonging



FOOD

Balanced Choices
Food Safety
Raised Responsibly



PLANET

Climate
Nature & Biodiversity
Circularity & Packaging

Corporate & Sustainability Governance

In 2024, we further strengthened our corporate governance around our citizenship and sustainability work. It was the first full year of focused oversight of our People, Food and Planet pillars by select board of director committees, which included quarterly updates on progress and programs.

2024 also marked the first full year for Yum!'s Environmental, Social & Governance Disclosure Committee. This management-level committee oversees non-financial disclosures, ensuring that we remain transparent and accountable in our reporting.

We established Centers of Excellence for Sustainability, Community Impact, and Culture, Opportunity & Belonging to share knowledge and work smarter to tackle key challenges. Additionally, our brands continued advancing their sustainability agendas through their own steering committees, which play a key role in integrating sustainability into everyday business.

Risk Management & Disclosures

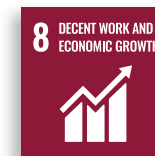
We have been transparently reporting on our citizenship and sustainability efforts for over a decade, sharing programs and progress through our own reports and other leading disclosures like CDP Climate Change, Forests and Water Security. In addition to our legacy disclosures, we're focused on preparations for the European Union's upcoming regulations that include the Corporate Sustainability Reporting Directive (CSRD) and the Corporate Sustainability Due Diligence Directive (CSDDD).

In order to understand our most material risks, we leverage our broader Enterprise Risk Management (ERM) strategy, which lines up with our overall business approach. We also conduct regular materiality assessments and in 2024, undertook our first double materiality assessment as part of our preparations for CSRD. Initial findings indicate similarities with previously disclosed material topics including climate and packaging. Other risk assessments are topical and include the use of tools and frameworks including the World Resource Institute Water Aqueduct, Task Force on Climate-related Financial Disclosures (TCFD) and World Wildlife Fund (WWF) Biodiversity Risk Filter.

Past reports, policies and positions are available on yum.com.

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, removing barriers 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.



PEOPLE



Driving good growth begins with the people in our business – including the Company-owned and franchise-owned restaurants that employ over 1 million frontline workers worldwide – and extends into the many communities where we operate. We make a difference across the full spectrum from investments in our people’s development and fostering a culture for all to supporting community impact programs.

	Ethics & Human Rights Hold our employees, franchisees and suppliers to the highest standards of professional and ethical conduct	Learning & Development Create a culture of engagement that attracts, retains and grows the top talent and creates high performance in our restaurants	Community Impact Helping communities thrive through investments in education, job skill development, food security and volunteerism	Culture, Opportunity & Belonging Make room for all people and voices at our tables to reflect the consumers and communities we serve in every corner of our business
COMMITMENT	Remain committed to our Global Code of Conduct and Supplier Code of Conduct, which provide guidelines for working conditions consistent with frameworks such as those of the International Labour Organization and the United Nations Guiding Principles on Human Rights	Measure employee engagement	<ol style="list-style-type: none"> 1. Unlock opportunity for employees, frontline workers and communities around the world by investing \$100 million over five years to remove barriers to education and opportunity 2. Donate food and funds to help local and global communities 	<ol style="list-style-type: none"> 1. Build a culture of belonging that supports our Believe in All People core value and our ability to be Relevant, Easy and Distinctive to all consumers and communities we serve around the globe 2. Achieve gender parity in leadership globally by 2030 in alignment with Paradigm for Parity
PROGRESS	<p>100% of above-restaurant, corporate employees completed annual compliance training, which includes a course on our Global Code of Conduct and a related questionnaire.</p> <p>Suppliers are required to acknowledge and comply with the Supplier Code of Conduct in order to work with our organization.</p>	83% above-restaurant, corporate employees responded as satisfied. This is an above average score when compared to other participating companies.	<ol style="list-style-type: none"> 1. Completed our Unlocking Opportunity Initiative (UOI) commitment to invest \$100 million around the world to remove barriers to education, entrepreneurship and opportunity. Since launching UOI in 2020, Yum! and our brands have activated more than 45 new projects across 15 countries, unlocking opportunities for over 350,000 people. 2. 6.1 million lbs. of food donated across 34 countries through the Harvest program. 	<ol style="list-style-type: none"> 1. Continued rolling out Leading Effectively Across Dimensions training, and offering signature cross-dimensions, cultural experiences 2. 44% of global corporate leadership roles were held by women
HIGHLIGHTS	<ul style="list-style-type: none"> Continued reporting into Sedex, a leading ethical trade organization that works to create more responsible and sustainable business practices, and increasing supplier enrollment and education Partnering with newly formed Supply Chain Center of Excellence to further incorporate responsible sourcing into supply chain resilience initiatives 	<ul style="list-style-type: none"> Established a Global Center of Excellence for Learning & Development to focus on the professional development of our employees Launched a new leadership course called Breakthrough!, which provides leadership development for all global corporate employees 	<ul style="list-style-type: none"> Pizza Hut Indonesia’s Farmers Empowerment Program helped 177 farmers expand their businesses, integrate sustainable practices, and create 43 jobs. KFC South Africa’s Add Hope program provided 48 million meals to 130 organizations, feeding more than 150,000 children. The Taco Bell Foundation invested \$34 million, awarding 1,000 Live Más Scholarships and supporting nearly 500 U.S. nonprofit organizations with Community Grants, providing career readiness resources to 2.2 million youth. Pizza Hut U.K. and Canada equipped 1,200 entrepreneurs with skills, networks and capital to grow their businesses. Habit Burger & Grill collaborated with the Community Action Partnership of Orange County to provide 900 people with food and household items in the U.S. 	<ul style="list-style-type: none"> Established a Global Center of Excellence for Culture, Opportunity and Belonging to focus on fostering a workplace for all. Created employee-led Global Communities of Belonging to further drive our unrivaled culture and talent for all Over 2,000 corporate employees attended signature developmental experiences and/or global employee discussion panels leveraged to foster connections, collaboration, innovation and belonging.

FOOD

Whether it's chicken, tacos, pizza or burgers, our consumers love how our brands offer delicious and quality food. And as the world's largest restaurant company, we know how important it is to continue meeting our consumers where they are, and for us, that means balanced menu options, food safety and animal welfare.

	Balanced Choices Offer consumers craveable, balanced options and more nutritional improvements	Food Safety Maintain the safest, highest-quality food supply and preparation in the industry	Raised Responsibly Responsibly source the animals raised for food throughout our supply chain
COMMITMENT	<ol style="list-style-type: none"> By 2030, 50% of core 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. By 2025, remove artificial colors, artificial flavors and partially hydrogenated oils (PHOs) from core food ingredients globally, as part of continued clean labeling efforts.* 	<ol style="list-style-type: none"> 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. Transition to 100% Global Food Safety Initiative (GFSI) Recognized Certification for all suppliers and distributors 	<ol style="list-style-type: none"> Source 100% cage-free eggs across 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 Taco Bell aims to reduce antibiotics important to human medicine in its U.S. and Canada beef supply chain by 25% by 2025
PROGRESS	<ol style="list-style-type: none"> 32% of core menu food options across main dishes, combos and sides offered lower calorie options, consistent with Yum!'s Nutrition Strategy & Policy. Removed 94% of artificial colors Removed 90% of artificial flavors Removed 96% of PHOs 	<ol style="list-style-type: none"> Over 133,000 audits were conducted on Company-owned and franchisee-owned restaurants. Over 89% of Yum!-approved suppliers have achieved GFSI Recognized Certification or are part of GFSI Development Programs on the path to certification as of the end of 2024. We are working with non-GFSI certified suppliers to either reach certification or move away from them as approved suppliers. In addition to leveraging GFSI, we continue to manage food safety risk across our supply chain through multiple approaches and strategies. 	<ol style="list-style-type: none"> Sourced 94% cage-free eggs (menu items and ingredients) across 25,000 restaurants, including the U.S., Western Europe and other leading markets. According to the most recent U.S. Food and Drug Administration's 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 2024. <p>Taco Bell continues to partner with the International Consortium for Antimicrobial Stewardship in Agriculture to promote the judicious use of antibiotics in the beef supply chain across the food industry.</p>
HIGHLIGHTS	<ul style="list-style-type: none"> Continued to simplify our ingredients in our menu items and remove artificial colors and flavors from core food ingredients Designated Nutritionix as the preferred global vendor for allergen and nutrition information, and made available to all markets for adoption Introduced new core produce ingredients at Taco Bell – including purple cabbage and cilantro – through the Cantina Chicken Menu, resulting in the addition of 2.3 million pounds of fresh produce <p>*Co-branded items, off-the-shelf ingredients and beverages not covered by commitment to remove artificial colors and flavors</p>	<ul style="list-style-type: none"> Leveraged data platforms and technology to manage risk in real time, including monitoring suppliers' GFSI Recognized Certification processes Increased GFSI certification in developing markets, helping elevate food safety standards for those regions and provide growth opportunities for suppliers Organized two global food safety meetings for Yum! food safety leaders and franchisees, and launched global educational videos for restaurant team members reinforcing importance of most critical food safety elements Implemented a new tool to assess franchisee food safety performance by Yum! Food Safety & Quality Management Systems 	<ul style="list-style-type: none"> Published a new U.S. pork sow housing policy outlining Yum!'s science-based approach on recommendations for sows in our pork supply chain Continued our work around antibiotics by publishing an expanded antibiotics policy, updating a third-party research report and endorsing the Antimicrobial Use Stewardship Principles for poultry Gathered key welfare indicators and antibiotics usage data in global poultry supply chains Continued to work in partnership with FAI, an independent third-party with expertise in animal-based production, to deliver the KFC poultry welfare program

PLANET



Growing our brands means that we need to address climate change and resource scarcity for the benefit of the planet, our business, employees, franchisees and local communities that we serve. We're investing in technologies that help us operate our restaurants more efficiently, strengthening our supply chain to source more responsibly and investing in our packaging to make it more sustainable.

	Climate	Nature & Biodiversity	Packaging & Circularity
	Design, build and operate restaurants to be more sustainable and support decarbonization in our supply chain	Build a responsible supply chain that protects forests, respects human rights, supports sustainable sourcing and enables good stewardship	Innovative packaging solutions that support recoverability and reduce waste generated
COMMITMENT	<ol style="list-style-type: none"> Scopes 1 and 2 (emissions associated with our Company-owned restaurants, our corporate offices, transportation): Reduce 46% by 2030 compared to 2019 Scope 3 (franchisee-owned restaurants' energy emissions): Reduce by 46% on a per-restaurant basis by 2030 compared to 2019 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 	<ol style="list-style-type: none"> 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. By the end of 2025, reduce average water withdrawals from Company-owned restaurants by 10%, compared with 2017 levels 	<ol style="list-style-type: none"> By 2025, across all brands, eliminate unnecessary plastic, reduce virgin plastic content by 10%, and move consumer-facing plastic packaging to be reusable, recyclable or compostable By 2030, reduce food loss waste by 50% in accordance with U.S. Food Loss and Waste 2030 Champions
PROGRESS	<ol style="list-style-type: none"> 25% reduction compared to 2019 on an absolute basis 30% reduction compared to 2019 on a per-restaurant basis 1% reduction compared to 2019 per metric ton of beef, poultry, dairy and packaging 	<ol style="list-style-type: none"> Fiber: Approximately 72% of our fiber comes from a supplier with a certification (Forest Stewardship Council or equivalent), based on information about the supplier from public certification databases. This figure represents approximately two-thirds of our fiber volumes, with the remaining volumes estimated but not linked to a specific supplier or certification Palm Oil: Approximately 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 that are part of Yum!'s supply chain were audited as compliant in aligning with the Amazon Soy Moratorium. Beef: 86% sourced from regions of lower risk of tropical deforestation (as defined by CDP), with 84% coming from the U.S. and Canada We continued our commitment to responsible water usage in Company-owned restaurants. 	<ol style="list-style-type: none"> We continued our efforts to reduce overall usage and improve the recoverability of our packaging suite through a combination of operating procedures and design principles. Data limitations present a challenge in accurately quantifying progress. However, directional estimates show a 5% increase in fiber packaging and an 18% reduction in plastic packaging from the previous year on a per-restaurant basis. Additionally, recoverability ranges from 25%-75% in our largest markets including the U.S., China and Europe. 3.2 million lbs. of food donated in the U.S.
HIGHLIGHTS	<ul style="list-style-type: none"> We had a 25% absolute reduction in emissions compared to 2019, largely due to energy savings efforts and renewable energy in key markets like the U.K. Integrated sustainable practices into our restaurants to drive energy, cost and operational efficiencies that include energy management systems (EMS) and energy efficient equipment Opened flagship sustainable restaurants including a KFC identified as India's first platinum rated quick service restaurant, a Pizza Hut in Vietnam being recognized as a LEED Gold-certified green building and Taco Bell franchisee Diversified Restaurant Group's first all-electric restaurant in California Improved origin data allowed the use of regional emission factors in our core protein (beef and poultry) analysis enabling a more accurate estimation of the environmental impact. These factors were applied to 2024 and our 2019 baseline emissions. Continued supply chain programs focused on reducing emissions including Pizza Hut's efforts in the U.S. with dairy farmers and Taco Bell's collaboration with the National Fish & Wildlife Foundation on sustainable ranching practices 	<ul style="list-style-type: none"> Completed the WWF Biodiversity Risk Filter assessment to better understand nature-related risks in our business Mapped out our pathway to the Taskforce on Nature-related Financial Disclosures Engaged poultry suppliers on soy sustainability through KFC's inaugural Global Poultry Sustainability Summit Initiated a global risk assessment for soy in feed with industry expert 3Keel 	<ul style="list-style-type: none"> KFC, Habit Burger & Grill and Taco Bell participated in the Petaluma Reusable Cup Project, led by Closed Loop Partners' Center for the Circular Economy, the first citywide program in the U.S. to offer reusable to-go cups at no cost to consumers. Collaborated with the School of Sustainable Engineering and the Built Environment at Arizona State University to independently evaluate and research the environmental performance of single-use and reusable cups and identify system-level dependencies The new Pizza Hut wing bowl in the U.S. is now recyclable and includes recycled content. Taco Bell U.S. led a waste characterization study in select restaurants in California.

2024 GRI INDEX

GRI 1 – FOUNDATION 2021

Yum! Brands has reported in accordance with the Global Reporting Initiative (GRI) Standards for the period January 1 to December 31, 2024. GRI had not released the sector standards for the food and beverages industry as of the publication date July 1, 2025. No sector standards were applicable. All responses with the following character ">" indicate the navigation structure of the Yum! Brands 2024 Global Citizenship & Sustainability Report.

Disclosure	Response
GRI 2	
General Disclosures 2021: Organizational Details	
2-1 Organizational details	<p>Yum! Brands, Inc. 2024 Form 10-K, Title Page, p. 1 Louisville, Kentucky, U.S. 2024 Form 10-K, Business, p. 3 Locations: KFC Pizza Hut Taco Bell Habit Burger & Grill</p>
2-2 Entities included in the organization's sustainability reporting	<p>2024 Form 10-K, Overview of Business, pp. 3-4, Principles of Consolidation and Basis of Preparation p. 63 2024 Form 10-K, Principles of Consolidation and Basis of Preparation, p. 63 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, 2024 Publication Date: July 1, 2025 impact@yum.com</p>
2-4 Restatements of information	<p>No restatements have been made in the current reporting year.</p>
2-5 External assurance	<p>The Statement of Greenhouse Gas Emissions, which includes Scope 1, 2 and 3 GHG emissions, 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 executive team. Quarterly progress updates are provided to the Board-level Nominations & Governance Committee and to the management-level ESG Disclosure Committee.</p>

Disclosure	Response
General Disclosures 2021: Activities & Workers	
2-6 Activities, value chain and other business relationships	2024 Form 10-k, Business, pp. 3-11 Locations: KFC Pizza Hut Taco Bell Habit Burger & Grill
2-7 Employees	2024 Form 10-K, Human Capital Management, pp. 7-8
2-8 Workers who are not employees	Omission: Yum! selectively utilizes contractors within above-restaurant roles, however the total number is considered insignificant for reporting purposes, hence no further disclosure is made.
General Disclosures 2021: Governance	
2-9 Governance structure and composition	DEF 14A Proxy Statement (definitive), hereinafter referred to as "2025 Proxy", pp. 6-15 Approach > Corporate & Sustainability Governance
2-10 Nomination and selection of the highest governance body	2025 Proxy, pp. 7-10, 18
2-11 Chair of the highest governance body	2025 Proxy, pp. 19-20
2-12 Role of the highest governance body in overseeing the management of impacts	2025 Proxy, pp. 19-22, 24-25
2-13 Delegation of responsibility for managing impacts	2025 Proxy, pp. 21-22, 24-25
2-14 Role of the highest governance body in sustainability reporting	2025 Proxy, pp. 21-22
2-15 Conflicts of interest	Global Code of Conduct, p. 15
2-16 Communication of critical concerns	2025 Proxy, p. 23
2-17 Collective knowledge of the highest governance body	2025 Proxy, p. 9
2-18 Evaluation of the performance of the highest governance body	2025 Proxy, pp. 19-20
2-19 Remuneration policies	2025 Proxy, pp. 16-18, 22
2-20 Process to determine remuneration	2025 Proxy, pp. 16-18
2-21 Annual total compensation ratio	2025 Proxy, CEO Pay Ratio, p. 73

Disclosure	Response
General Disclosures 2021: Strategy, Policies & Practice	
2-22 Statement on sustainable development strategy	Yum! Brands 2024 Global Citizenship & Sustainability Report > CEO Message
2-23 Policy commitments	Reporting & Policies
2-24 Embedding policy commitments	Approach > Corporate & Sustainability Governance People > Ethics & Human Rights Planet Food
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	2024 Form 10-K, Note 20: Contingencies, pp. 104-105
2-28 Membership associations	Approach > Risk Management & Disclosures Reporting & Materiality
General Disclosures 2021: Stakeholder Engagement	
2-29 Approach to stakeholder engagement	Approach > Risk Management & Disclosures Reporting & Materiality
2-30 Collective bargaining agreements	As of December 31, 2024, approximately 14% of employees reported to be represented by an independent trade union or covered by collective bargaining agreements.
GRI 3	
General Disclosures 2021: Material Topics	
3-1 Process to determine material topics	Approach > Risk Management & Disclosures Reporting & Materiality
3-2 List of material topics	Approach > Risk Management & Disclosures Reporting & Materiality
3-3 Management of material topics	Approach > Risk Management & Disclosures Reporting & Materiality

GRI 200 ECONOMIC

201: Economic Performance

Management of the material topic	2024 Form 10-K, Financial Statements and Supplementary Data, pp. 55-63
201-1 Direct economic value generated and distributed	2024 Form 10-K, Financial Statements and Supplementary Data, pp. 55-109
201-2 Financial implications and other risks and opportunities due to climate change	2024 Form 10-K, Risk Factors, pp. 9-23
201-3 Defined benefit plan obligations and other retirement plans	2024 Form 10-K, Pension, Retiree Medical and Retiree Savings Plans, pp. 89-94
201-4 Financial assistance received from government	2024 Form 10-K, Income Taxes, pp. 97-100

202: Market Presence

Management of the material topic	2024 Form 10-K, Human Capital, pp. 7-8
202-1 Ratios of standard entry level wage by gender compared to local minimum wage	Yum! is committed to paying our employees fairly and equitably for their work. In the U.S., where most of our above-restaurant employees reside, 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.
202-2 Proportion of senior management hired from the local community	Yum! is committed to developing all employees at all levels and supporting growth from within, across our operations. For more information, visit Yum.com .

205: Anti-corruption

Management of the material topic	Global Code of Conduct Supplier Code of Conduct People > Ethics & Human Rights
205-1 Operations assessed for risks related to corruption	People > Ethics & Human Rights
205-2 Communication and training about anti-corruption policies	People > 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 in 2024, as reported as breaches in our Global Code of Conduct, which would rise to the level of materiality and warrant inclusion in our report.

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 2024.

Disclosure	Response
207: Tax Governance, Control & Risk Management	
Management of the material topic	2024 Form 10-K, Income Taxes, pp. 97-100 2025 Proxy, pp. 23-25, 100-101 Tax & Trade Policy
207-1 Approach to Tax	2025 Proxy, pp. 100-101 Political Contributions Policy Tax & Trade Policy
207-2 Tax governance, control and risk management	2025 Proxy, pp. 23-25, 100-101
207-3 Stakeholder engagement and management of concerns related to tax	2025 Proxy, p. 23 Political Contributions Policy Tax & Trade Policy
207-4 Country-by-country reporting	2024 Form 10-K, Income Taxes, pp. 97-100

GRI 300: ENVIRONMENTAL

301: Materials

Management of the material topic	Sustainable Packaging & Waste Reduction page on Yum.com Global Forest Stewardship Policy Palm Oil Policy Paper-based Packaging Sourcing Policy Sustainable Packaging Policy Quantified values should be considered estimates. We are actively working to address the underlying data limitations.
301-1 Materials used by weight or volume	In 2024, approximately 515,000 metric tons of fiber- (renewable) and 120,000 metric tons of plastic- (non-renewable) based consumer-facing packaging and consumer servicewares were used.
301-2 Recycled input materials used	We encourage the use of recycled and reclaimed sources of material in packaging and servicewares as feasible and as allowed by local regulations, however quantification of these percentages is not currently available and efforts to improve data collection are ongoing. See Planet > Packaging & Circularity for more information on Yum!'s packaging initiatives.
301-3 Reclaimed products and their packaging materials	We encourage the use of recycled and reclaimed sources of material in packaging and servicewares as feasible and as allowed by local regulations, however quantification of these percentages is not currently available and efforts to improve data collection are ongoing. See Planet > Packaging & Circularity for more information on Yum!'s packaging initiatives.

Disclosure	Response
302: Energy	
Management of the material topic	<p>Climate Action page on Yum.com</p> <p>Note: Our 2025 CDP Questionnaire will be submitted after the publishing date of this report. No material changes are expected to our strategies and identified risks compared with our 2024 CDP submission.</p>
302-1 Energy consumption within the organization	
Total fuel consumption within the organization from non-renewable sources, in joules or multiples, and including fuel types used	Fuel from non-renewable sources: 693,925 GJ
Total fuel consumption within the organization from renewable sources, in joules or multiples, and including fuel types used	Fuel from renewable sources: 0 GJ
In joules, watt-hours or multiples, the total: <ul style="list-style-type: none"> • electricity consumption • heating consumption • cooling consumption • steam consumption 	Energy consumption from electricity only: 1,094,372 GJ
In joules, watt-hours or multiples, the total: <ul style="list-style-type: none"> • electricity sold • heating sold • cooling sold • steam sold 	Yum! does not sell energy.
Total energy consumption within the organization, in joules or multiples	Total energy consumption: 1,788,298 GJ
Standards, methodologies, assumptions and/or calculation tools used	<p>Energy consumption within the organization relates to operations over which Yum!, or one of its subsidiaries, has the full authority to introduce and implement its operating policies.</p> <p>For information regarding standards, methodologies, assumptions and calculations, refer to the Statement of Greenhouse Gas Emissions.</p>
Source of the conversion factors used	U.S. Energy Information Administration (EIA), 1 MWh : 3.6 GJ

Disclosure	Response
302-2 Energy consumption outside of the organization	<p>Total energy consumption for franchise restaurants is estimated to be 62,758,518 GJ.</p> <p>For information regarding standards, methodologies, assumptions and calculations, refer to the Statement of Greenhouse Gas Emissions.</p>
302-3 Energy intensity	<p>Energy intensity ratio for the organization 1,075 GJ per restaurant</p> <p>Organization-specific metric (the denominator) chosen to calculate the ratio Average number of Company-owned and franchisee-owned restaurants in the reporting year</p> <p>Types of energy included in the intensity ratio; whether fuel, electricity, heating, cooling, steam, or all Fuel and electricity</p> <p>Whether the ratio uses energy consumption within the organization, outside of it, or both Total energy consumption from corporate offices, Company-owned and franchisee-owned restaurants</p>
302-4 Reduction of energy consumption	<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 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 of Yum!'s global restaurant portfolio.</p>
302-5 Reductions in energy requirements of products and services	<p>Omission: This disclosure is not applicable to Yum! Brands products and services.</p>
303: Water	
Management of the material topic	<p>Planet > Nature & Biodiversity 2024 CDP Questionnaire</p> <p>Yum! remains committed to responsible water usage throughout the value chain. Water is an essential resource in the production of both our food and packaging, and is used in our restaurants primarily for product preparation and sanitation. Refer to 2024 CDP Questionnaire for description of Yum!'s water strategy and risk assessment processes, which includes the periodic use of WRI Aqueduct Water Risk Atlas to identify restaurants and key suppliers located in water-stressed areas.</p>
303-1 Interactions with water as a shared resource	<p>Planet > Nature & Biodiversity 2024 CDP Questionnaire</p> <p>Note: Our 2025 CDP Questionnaire will be submitted after the publishing date of this report. No material changes are expected to our strategies and identified risks compared with our 2024 CDP submission.</p>
303-2 Management of water discharge-related impacts	<p>2024 CDP Questionnaire</p> <p>Note: Our 2025 CDP Questionnaire will be submitted after the publishing date of this report. No material changes are expected to our strategies and identified risks compared with our 2024 CDP submission.</p>
303-3 Water withdrawal	<p>All material water withdrawals associated with restaurant operations are from municipal water/third-party systems, and are used primarily for product preparation and sanitation.</p> <p>Quantification of water-related metrics was not possible due to data challenges. Efforts to improve data collection are ongoing.</p>
303-4 Water discharge	<p>All water withdrawn by restaurants, and not consumed in selective product preparation, is discharged to municipal water systems and, for those restaurants with landscaping irrigation, to groundwater.</p>
303-5 Water consumption	<p>All water withdrawn by restaurants is consumed in selective product preparation, sanitation and, if applicable, landscaping irrigation.</p>

Disclosure	Response
305: Emissions	
Management of the material topic	Planet 2024 CDP Questionnaire Note: Our 2025 CDP Questionnaire will be submitted after the publishing date of this report. No material changes are expected to our strategies and identified risks compared with our 2024 CDP submission.
305-1 Direct (Scope 1) GHG emissions	
Gross direct (Scope 1) GHG emissions in metric tons of CO2 equivalent	41,192 MT CO2e
Gases included in the calculation; whether CO2 , CH4 , N2O, HFCs, PFCs, SF6, NF3 or all	CO2, CH4, N2O, HFCs
Biogenic CO2 emissions in metric tons of CO2 equivalent	0 MT CO2e
Base year for the calculation, if applicable, including: <ul style="list-style-type: none"> • the rationale for choosing it • emissions in the base year • the context for any significant changes in emissions that triggered recalculations of base year emissions 	2019. See Statement of Greenhouse Gas Emissions for further discussion of base year.
Source of the emission factors and the global warming potential (GWP) rates used, or a reference to the GWP source	See Statement of Greenhouse Gas Emissions for further discussion.
Consolidation approach for emissions; whether equity share, financial control or operational control	Operational control
Standards, methodologies, assumptions, and/or calculation tools used	See Statement of Greenhouse Gas Emissions for further discussion.
305-2 Energy indirect (Scope 2) GHG emissions	
Gross location-based energy indirect (Scope 2) GHG emissions in metric tons of CO2 equivalent	121,117 MT CO2e
If applicable, gross market-based energy indirect (Scope 2) GHG emissions in metric tons of CO2 equivalent	99,517 MT CO2e
If available, the gases included in the calculation; whether CO2, CH4 , N2O, HFCs, PFCs, SF6, NF3 or all	CO2, CH4, N2O, HFCs
Base year for the calculation, if applicable, including: <ul style="list-style-type: none"> • the rationale for choosing it • emissions in the base year • the context for any significant changes in emissions that triggered recalculations of base year emissions 	2019. See Statement of Greenhouse Gas Emissions for further discussion of base year.
Source of the emission factors and the global warming potential (GWP) rates used, or a reference to the GWP source	See Statement of Greenhouse Gas Emissions for further discussion.
Consolidation approach for emissions; whether equity share, financial control or operational control	Operational control
Standards, methodologies, assumptions and/or calculation tools used	See Statement of Greenhouse Gas Emissions for further discussion.

Disclosure	Response
305-3 Other indirect (Scope 3) GHG emissions	
Gross other indirect (Scope 3) GHG emissions in metric tons of CO2 equivalent	33,959,598 MT CO2e (location-based)
If available, the gases included in the calculation whether CO2, CH4, N2O, HFCs, PFCs, SF6, NF3 or all	CO2, CH4, N2O, HFCs
Biogenic CO2 emissions in metric tons of CO2 equivalent	0 MT CO2e
Other indirect (Scope 3) GHG emissions categories and activities included in the calculation	See Statement of Greenhouse Gas Emissions for further discussion.
Base year for the calculation, if applicable, including: <ul style="list-style-type: none"> • the rationale for choosing it • emissions in the base year • the context for any significant changes in emissions that triggered recalculations of base year emissions 	2019. See Statement of Greenhouse Gas Emissions for further discussion.
Source of the emission factors and the global warming potential (GWP) rates used, or a reference to the GWP source	See Statement of Greenhouse Gas Emissions for further discussion.
Standards, methodologies, assumptions and/or calculation tools used	See Statement of Greenhouse Gas Emissions for further discussion.
305-4 GHG emissions intensity	
GHG emissions intensity ratio for the organization	124 MT CO2e per restaurant
Organization-specific metric (the denominator) chosen to calculate the ratio	Average number of Company-owned and franchisee-owned restaurants in the reporting year
Types of GHG emissions included in the intensity ratio; whether direct (Scope 1), energy indirect (Scope 2) and/or other indirect (Scope 3)	Scope 1, 2 and 3 emissions associated with energy use in corporate offices, Company-owned restaurants and franchisee-owned restaurants
Gases included in the calculation; whether CO2, CH4, N2O, HFCs, PFCs, SF6, NF3 or all	CO2, CH4, N2O, HFCs
305-5 Reduction of GHG emissions	Yum! centers our 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 of Yum!'s global restaurant portfolio.
305-6 Emissions of ozone-depleting substances (ODS)	Omission: This disclosure is not applicable to Yum! Brands products and services.
305-7 Nitrogen oxides (NOx), sulfur oxides (SOx) and other significant air emissions	Omission: This disclosure is not applicable to Yum! Brands products and services.

Disclosure	Response
306: Waste 2020	
Management of the material topic	Planet > Packaging & Circularity
306-1 Waste generation and significant waste-related impacts	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 5,864,332 MT. This does not include products and packaging disposed of by consumers outside of the restaurants. We do not generate material quantities of hazardous waste.
306-4 Waste diverted from disposal	Yum! is committed to enhancing recoverability of our product packaging, with recoverability rates ranging from 25-75% in our largest markets, including the U.S., China and Europe. Additionally, Yum! donated over 2,700 MT of surplus food across 34 countries in 2024.
306-5 Waste directed to disposal	Omission: Quantification of waste is not available due to data challenges. Efforts to improve data collection are ongoing.
308: Supplier Environmental Assessment	
Management of the material topic	People > Ethics & Human Rights Supplier Code of Conduct
308-1 New suppliers that were screened using environmental criteria	Yum! is taking steps to introduce environmental and sustainability criteria as part of supplier onboarding 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.

GRI 400: SOCIAL

401: Employment

Management of the material topic

People

401-1 New employee hires and employee turnover

The estimated global employee turnover for above-restaurant employees was 16%.

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! does not 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 employees who are restaurant area coaches and above up to six weeks time off after welcoming a child as a result of birth, adoption, foster care, or legal guardianship 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 may be eligible for leave based on both the Family and Medical Leave Act and applicable state law.

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

Yum! requires its 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	People > Ethics & Human Rights Food > Food Safety
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> People Food
403-2 Hazard identification, risk assessment and incident investigation	<p>Yum! has extensive programs in place to support occupational health and safety. 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 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> Food > Food Safety Global Code of Conduct, p. 22
403-3 Occupational health services	Food > Food Safety Global Code of Conduct, p. 22
403-4 Worker participation, consultation and communication on occupational health and safety	Food > Food Safety Global Code of Conduct, p. 22
403-5 Worker training on occupational health and safety	Food > Food Safety Global Code of Conduct, p. 22
403-6 Promotion of worker health	Food > Food Safety Global Code of Conduct, p. 22
403-7 Prevention and mitigation of occupational health and safety impacts directly linked by business relationships	Food > Food Safety Global Code of Conduct, p. 22
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
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404: Training & Education	
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Management of the material topic	People
404-1 Average hours of training that the organization's employees have undertaken during the reporting period	People
404-2 Programs for upgrading employee skills and transition assistance programs	People
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 are included in appraisals to further development of associates and achievement of management objectives. Multidimensional performance appraisals are part of employee development.

405: Diversity & Equal Opportunity	
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Management of the material topic	People
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Gender	Percent Female	Percent Male
Board of Directors	36%	64%
Leadership	44%	56%
All Employees	42%	58%

Age Group	Percent Under 30	Percent 30-50	Percent over 50
Board of Directors	0%	0%	100%
Leadership	0%	79%	21%
All Employees	52%	39%	10%

405-1 Diversity of governance bodies and employees

Note: Sums may be less than 100% due to employee populations not reporting.

Other indicators of diversity where relevant (such as minority or vulnerable groups)
None reported

Disclosure	Response
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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 > Ethics & Human Rights
[Global Code of Conduct](#)
[Supplier Code of Conduct](#)

406-1 Incidents of discrimination and corrective actions taken

There were four confirmed incidences of employment violations related to discrimination. These resulted in corrective actions and remediation, with additional training and settlements. The incidents have been resolved.

407: Freedom of Association & Collective Bargaining

Management of the material topic

People > 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 a combination of Yum! internal, enterprise risk management procedures and periodic materiality assessments, we routinely assess potential risks within our value chain, which may include human rights-related factors such as child and forced labor, freedom of movement and association, fair pay and conditions and anti-discrimination. We use these assessments to better understand where in our value chain potential human rights risks are most acute and to inform corrective actions and/or updates necessary as new impacts arise. We remain committed to strengthening our due diligence processes throughout the value chain. For more information, refer to our [Supplier Code of Conduct](#) and [Human Rights & Labor Practices Policy](#).

408: Child Labor

Management of the material topic

People > 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 a combination of Yum! internal, enterprise risk management procedures and periodic materiality assessments, we routinely assess potential risks within our value chain, which may include human rights-related factors such as child and forced labor, freedom of movement and association, fair pay and conditions and anti-discrimination. We use these assessments to better understand where in our value chain potential human rights risks are most acute and to inform corrective actions and/or updates necessary as new impacts arise. We remain committed to strengthening our due diligence processes throughout the value chain. For more information, refer to our [Supplier Code of Conduct](#) and [Human Rights & Labor Practices Policy](#).

Disclosure	Response
409: Forced or Compulsory Labor	
Management of the material topic	People > 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 forces or compulsory labor	Through a combination of Yum! internal, enterprise risk management procedures and periodic materiality assessments, we routinely assess potential risks within our value chain, which may include human rights-related factors such as child and forced labor, freedom of movement and association, fair pay and conditions and anti-discrimination. We use these assessments to better understand where in our value chain potential human rights risks are most acute and to inform corrective actions and/or updates necessary as new impacts arise. We remain committed to strengthening our due diligence processes throughout the value chain. For more information, refer to our Supplier Code of Conduct and Human Rights & Labor Practices Policy .
413: Local Communities	
Management of the material topic	People > Community Impact
413-1 Operations with local community engagement, impact assessments and development programs	People > Community Impact
413-2 Operations with significant actual and potential negative impacts on local communities	People > Community Impact
414: Supplier Social Assessment	
Management of the material topic	People > Ethics & Human Rights Supplier Code of Conduct
414-1 New suppliers that were screened using social criteria (percentage)	People > Ethics & Human Rights Supplier Code of Conduct
414-2 Negative social impacts in the supply chain and actions taken	People > Ethics & Human Rights Supplier Code of Conduct
415: Public Policy	
Management of the material topic	Yum! believes 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	Yum! believes 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, 2024) totaled \$26,840. For detailed information regarding the contributions, please visit the Federal Election Commission website.

Disclosure	Response
416: Consumer Health Safety	
Management of the material topic	<p>Yum! is committed to following all laws and providing guests with accurate information. Consumers 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 consumer 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 Nutrition Strategy & Policy</p>
416-1 Percentage of significant product and service categories for which health and safety impacts are assessed for improvement.	<p>Yum!'s first priority is to maintain an industry-leading, safe, high-quality food supply from farm to fork. Our vision is to deliver "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 2024, 89% 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.</p>
416-2 Incidents of non-compliance concerning the health and safety impact of products and services	<p>In 2024, there were no food safety-related recalls nor confirmed foodborne illness outbreaks resulting in U.S. Center for Disease Control and Prevention (CDC) investigation.</p>
417: Marketing & Labeling	
Management of the material topic	<p>Yum! is committed to following all laws and providing guests with accurate information. Consumers 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 consumer 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</p>
417-1 Requirements for product and service information and labeling	<p>Yum! is committed to following all laws and providing guests with accurate information. Promoting transparency about our food empowers the consumer 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>
417-2 Incidents of non-compliance concerning product and service information and labeling	<p>There were no reported incidents of non-compliance concerning product and service information and labeling in 2024.</p>
417-3 Incidents of non-compliance concerning marketing communications	<p>There were no incidents of non-compliance concerning marketing communications in 2024.</p>
418: Consumer Privacy	
Management of the material topic	<p>Yum! understands that in today's digital environment, consumer 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 consumer privacy and losses of consumer data	<p>Yum! maintains a program to address potential security and privacy incidents. The program includes processes to meet notification or other reporting obligations under applicable local laws. During the reporting year, Yum! received two substantiated complaints regarding breaches of customer privacy from outside parties and three complaints originating from regulatory bodies. There were four identified leaks, theft or losses of information during the reporting period.</p>

2024 SASB INDEX

This disclosure marks Yum!'s fifth response to the Sustainability Accounting Standards Board (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) 1,788,298 gigajoules (Scope 1 and 2) (2) 100% grid electricity (3) 13% 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	Yum! remains committed to responsible water usage throughout the value chain. Water is an essential resource in the production of both our food and packaging, and is used in our restaurants primarily for product preparation and sanitation. Refer to the 2024 CDP Questionnaire for description of Yum!'s water strategy and risk assessment processes. Due to data integrity and availability challenges, quantification of water usage within our restaurants was not possible at the date of publishing.
Food & Packaging Waste Management			
(1) Total amount of waste, (2) percentage food waste, and (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 surplus food to nonprofits through the Harvest Program. (1) GRI 306-3
(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 tons (t) Percentage (%)	FB-RN-150a.2	(1) GRI 301-1 (2) GRI 301-2 (3) GRI 306-4

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 2024, over 133,000 restaurant Food Safety Compliance Checks (food safety audits) were performed by third-party auditors.
(1) Number of recalls issued and (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 and (2) revenue from these options	Percentage (%) Reporting currency	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. By 2030, 50% of core 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 (WHO) and the Dietary Guidelines for Americans (DGA). For the 2024 reporting year, 32% of meal options were consistent with our global nutrition criteria. See Food > Balanced Choices
(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.
Percentage of advertising impressions (1) made on children and (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	Percentage (%)	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 25%.
(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 2024 were approximately \$105,000. (2) The total monetary losses resulting from legal proceedings associated with employment discrimination in 2024 were approximately \$690,000.

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 commitments to social and environmental standards in key areas of our supply chain including produce, palm oil and livestock. Our practices are aligned with third-party standards, such as the Fair Food Standards Council, the Roundtable on Sustainable Palm Oil and the U.S. Roundtable for Sustainable Poultry & Eggs. We also support One Health, a multi-sector, long-term effort to combat antimicrobial resistance by the United Nations WHO and other key stakeholders. All of the poultry sourced by our U.S. brands is certified under the United States Department of Agriculture's Process Verified Program as meeting the No Antibiotics Used Important to Human Medicine as defined by the WHO. See also People, Planet and Food sections in the report.
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	Sourced 94% cage-free eggs (menu items and ingredients) across 25,000 restaurants, including the U.S., Western Europe and other leading markets. In line with Taco Bell's prior commitment, they continue to source cage-free eggs in the U.S. and Canada. We plan to continue our work with our suppliers to increase availability and transition to 100% cage-free eggs globally by 2030.
Discussion of strategy to manage environmental and social risks within the supply chain, including animal welfare	Discussion and Analysis	FB-RN-430a.3	Food > Raised Responsibly, Planet > Climate

Activity Metrics

Number of (1) Company-owned and (2) franchise restaurants	Number	FB-RN-000.A	(1) On December 31, 2024, there were 1,311 Company-owned restaurants. (2) On December 31, 2024, there were 60,035 franchisee-owned restaurants.
Number of employees at (1) Company-owned and (2) franchise locations	Number	FB-RN-000.B	(1) On December 31, 2024, Yum! had approximately 40,000 employees. (2) We do not track the number of employees at franchisee-owned locations, but we estimate there to be over 1 million restaurant employees.