



## 2023 Performance Summary

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





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