

2023 GRI INDEX

GRI 1—FOUNDATION 2021

The information cited in this Global Reporting Initiative (GRI) content index is reported in accordance with the GRI Universal Standards for the period January 1, 2023 to December 31, 2023. Of the Sector Standards available as of the date of this report, none applies to Yum! Brands. We anticipate future application of the food and beverages industry standard once released by GRI. All responses with the following character ">" indicate the navigation structure of the Yum! Brands 2023 Global Citizenship & Sustainability Report.

Disclosure	Response
GRI 2	
General Disclosures 2021: Organizational Details	
2-1 Organizational details	<p>Yum! Brands, Inc. 2023 Form 10-K, Title Page, p. 1 Louisville, Kentucky, U.S. 2023 Form 10-K, Business, p. 3 Locations: KFC Taco Bell Pizza Hut Habit Burger & Grill</p>
2-2 Entities included in the organization's sustainability reporting	<p>2023 Form 10-K, Overview of Business, pp. 3 – 4, Principles of Consolidation and Basis of Preparation p. 60</p> <p>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, 2023 Publication Date: October 8, 2024 impact@yum.com</p>
2-4 Restatements of information	<p>No restatements have been made to historical greenhouse gas (GHG) emissions in the current reporting year.</p>
2-5 External assurance	<p>The Statement of Greenhouse Gas Emissions and Water Withdrawals, which includes Scopes 1, 2 and 3 GHG emissions and water withdrawals, 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 Yum! Executive Team. Quarterly progress updates are provided to the Board-level Nominating & Governance Committee, and to the management-level ESG Disclosure Committee.</p>
General Disclosures 2021: Activities & Workers	
2-6 Activities, value chain and other business relationships	<p>2023 Form 10-K, Business, pp. 3 – 11 Locations: KFC Taco Bell Pizza Hut Habit Burger & Grill</p>
2-7 Employees	<p>2023 Form 10-K, Human Capital Management, p. 7</p>



Disclosure	Response
General Disclosures 2021: Governance	
2-8 Workers who are not employees	Omission: this disclosure is not applicable to Yum! Brands, as Yum! selectively utilizes contractors within above-restaurant roles, however the total number is considered insignificant for reporting purposes.
2-9 Governance structure and composition	DEF 14A Proxy Statement (definitive), hereinafter referred to as "2024 Proxy", pp. 6-15 Approach > Corporate & Sustainability Governance
2-10 Nomination and selection of the highest governance body	2024 Proxy, pp. 7 – 10, 18
2-11 Chair of the highest governance body	2024 Proxy, pp. 19 – 20
2-12 Role of the highest governance body in overseeing the management of impacts	2024 Proxy, pp. 19 – 22, 24 – 25
2-13 Delegation of responsibility for managing impacts	2024 Proxy, pp. 21 – 22, 24 – 25
2-14 Role of the highest governance body in sustainability reporting	2024 Proxy, pp. 21 – 22
2-15 Conflicts of interest	Global Code of Conduct, p. 15
2-16 Communication of critical concerns	2024 Proxy, p. 23
2-17 Collective knowledge of the highest governance body	2024 Proxy, p. 9
2-18 Evaluation of the performance of the highest governance body	2024 Proxy, pp. 19 – 20
2-19 Remuneration policies	2024 Proxy, pp. 16 – 18, 22
2-20 Process to determine remuneration	2024 Proxy, pp. 16 – 18
2-21 Annual total compensation ratio	2024 Proxy, CEO Pay Ratio, p. 73

Disclosure	Response
General Disclosures 2021: Strategy, Policies & Practice	
2-22 Statement on sustainable development strategy	Yum! Brands 2023 Global Citizenship & Sustainability Report > A Message From David Gibbs
2-23 Policy commitments	ESG Library
2-24 Embedding policy commitments	Approach > Corporate & Sustainability Governance People > Upholding Ethics & Human Rights Planet > Key Wins Planet > Packaging & Circularity Food > Animal Welfare Food > Evolving Our Commitment to Limit Antibiotic Use
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	2023 Form 10-K, Note 20: Contingencies, pp. 99 – 100
2-28 Membership associations	Approach > Reporting & Disclosures
General Disclosures 2021: Stakeholder Engagement	
2-29 Approach to stakeholder engagement	Approach > Reporting & Disclosures > Materiality
2-30 Collective bargaining agreements	Omission: Yum! Brands does not disclose this information due to confidentiality constraints.
GRI 3	
General Disclosures 2021: Material Topics	
3-1 Process to determine material topics	Approach > Reporting & Disclosures > Materiality
3-2 List of material topics	Approach > Reporting & Disclosures > Materiality
3-3 Management of material topics	Approach > Reporting & Disclosures > Materiality

Disclosure	Response
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GRI 200 ECONOMIC

201: Economic Performance

Management of the material topic	2023 Form 10-K, Financial Statements and Supplementary Data, pp. 52 – 59
201-1 Direct economic value generated and distributed	2023 Form 10-K, Financial Statements and Supplementary Data, pp. 52 – 103
201-2 Financial implications and other risks and opportunities due to climate change	2023 Form 10-K, Risk Factors, pp. 9 – 23 2024 CDP Questionnaire
201-3 Defined benefit plan obligations and other retirement plans	2023 Form 10-K, Pension, Retiree Medical and Retiree Savings Plans, pp. 84 – 91
201-4 Financial assistance received from government	2023 Form 10-K, Income Taxes, pp. 93 – 96

202: Market Presence

Management of the material topic	2023 Form 10-K, Human Capital, pp. 7 – 8 People > Investing in Employees
202-1 Ratios of standard entry level wage by gender compared to local minimum wage	People > Investing in Employees
202-2 Proportion of senior management hired from the local community	People > Investing in Employees

205: Anti-corruption

Management of the material topic	Global Code of Conduct Supplier Code of Conduct People > Upholding Ethics & Human Rights
205-1 Operations assessed for risks related to corruption	People > Upholding Ethics & Human Rights
205-2 Communication and training about anti-corruption policies	People > Upholding 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, as reported as breaches in our Global Code of Conduct, which would include occurrences including but not limited to corruption, bribery, conflicts of interest, money laundering, insider trading or harassment, in 2023.

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 2023.



Disclosure	Response
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207: Tax Governance, Control & Risk Management

Management of the material topic	2023 Form 10-K, Income Taxes, pp. 93 – 96 2024 Proxy, pp. 23 – 25, 87 – 88 Tax & Trade Policy
207-1 Approach to Tax	2024 Proxy, pp. 87 – 88 Political Contributions Policy Tax & Trade Policy
207-2 Tax governance, control and risk management	2024 Proxy, pp. 23 – 25, 87 – 88
207-3 Stakeholder engagement and management of concerns related to tax	2024 Proxy, p. 23 Political Contributions Policy Tax & Trade Policy
207-4 Country-by-country reporting	2023 Form 10-K, Income Taxes, pp. 93 – 96

GRI 300: ENVIRONMENTAL

301: Materials

Management of the material topic	Planet > Packaging & Circularity Sustainable Packaging & Waste Reduction page on yum.com 2024 CDP Questionnaire Global Forest Stewardship Policy Palm Oil Policy Paper-Based Packaging Sourcing Policy Sustainable Packaging Policy
301-1 Materials used by weight or volume	Approximately 470,000 metric tons of fiber (renewable) and 140,000 metric tons of plastic (nonrenewable)-based, consumer-facing packaging and customer servicewares were used in 2023. This is only a directional estimate, and we expect refinements in data collection in the future. Our primary product is food, and we consider it to be a renewable resource.
301-2 Recycled input materials used	Approximately 31% of fiber-based and 14% 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.
301-3 Reclaimed products and their packaging materials	As part of our approach to sustainable materials, we encourage the use of recycled sources of material in packaging and servicewares as feasible and as allowed by local regulations. Most of these are either fiber- or plastic-based. See Planet > Packaging & Circularity for more information on Yum!'s packaging initiatives. Data is collected through our survey of fiber-based and plastic-based packaging. Quantities must be considered as a directional estimate, and we expect refinements of data collection in the future.



Disclosure	Response
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302: Energy

Management of the material topic

Planet > Goals & Progress
[2024 CDP Questionnaire](#)

302-1 Energy consumption within the organization

	Energy Consumption From Renewable Sources	Energy Consumption From Nonrenewable Sources	Total Consumption
Consumption of fuel (MWh)	–	180,341	180,341
Consumption of purchased or acquired electricity (MWh)	37,311	248,168	285,479
Consumption of purchased or acquired heat (MWh)	–	–	–
Consumption of purchased or acquired steam (MWh)	–	–	–
Consumption of purchased or acquired cooling (MWh)	–	–	–
Consumption of self-generated non-fuel renewable energy (MWh)	369	–	369
Total energy consumption (MWh)	37,680	428,508	466,188
Total energy consumption (GJ)	135,650	1,542,630	1,678,280
Energy type as a proportion of total energy	8%	92%	100%

For information regarding standards, methodologies, assumptions and calculations, refer to our [2024 CDP Questionnaire](#).

Disclosure	Response
302-2 Energy consumption outside of the organization	Total energy consumption for franchise restaurants is estimated to be 71,387,935 GJ. For information regarding standards, methodologies, assumptions and calculations, refer to our 2024 CDP Questionnaire .
302-3 Energy intensity	Based on the total energy consumed for company-owned and franchise restaurants (including company offices). The energy intensity ratio is 1,277 GJ/restaurant. This includes all types of energy that we use.
302-4 Reduction of energy consumption	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 and water intensity of Yum!'s global restaurant portfolio.
302-5	Omission: this disclosure is not applicable to Yum! Brands products and services.
303: Water	
Management of the material topic	Planet > Nature & Biodiversity > Water 2024 CDP Questionnaire
303-1 Interactions with water as a shared resource	Planet > Nature & Biodiversity > Water 2024 CDP Questionnaire
303-2 Management of water discharge related impacts	2024 CDP Questionnaire
303-3 Water withdrawal	Total water withdrawals for company-owned restaurants for the reporting year are approximately 1,978 ML. All material withdrawals are from municipal water/third-party systems. Total water withdrawal for company-owned restaurants located in water-stressed areas, as defined by WRI Aqueduct Water Risk Atlas 3.0, is estimated to be 626 ML according to our 2023 analysis. For information regarding standards, methodologies, assumptions and calculations, refer to our 2024 CDP Questionnaire .
303-4 Water discharge	All water withdrawn by company-owned restaurants and not consumed in selective product preparation, is discharged to municipal water systems, and, for those restaurants with landscaping irrigation, to groundwater. Given our overall water withdrawal decreased in 2023 compared with 2022, it is reasonable to assume our total water discharged also reduced. However, as we do not sub-meter to monitor municipal water system or groundwater discharges, we are unable to confirm the quantified reduction. We expect water discharges to decrease over time as we invest in conservation measures which reduce overall water withdrawal. For information regarding standards, methodologies, assumptions and calculations, refer to our 2024 CDP Questionnaire .
303-5 Water consumption	All water withdrawn by company-owned restaurants and not consumed in selective product preparation, is discharged to municipal water systems, and, for those restaurants with landscaping irrigation, to groundwater. Given our overall water withdrawal decreased in 2023 compared with 2022, it is reasonable to assume our total water consumed also reduced. However, as we do not monitor consumption, nor sub-meter to monitor municipal water system or groundwater discharges, we are unable to confirm the quantified reduction. We expect water consumption to decrease over time as we invest in conservation measures which reduce overall water withdrawal.
305: Emissions	
Management of the material topic	Planet > Our Footprint at a Glance 2024 CDP Questionnaire
305-1 Direct (Scope 1) GHG emissions	38,922 MT CO ₂ e For additional details, see our Statement of Greenhouse Gas Emissions and Water Withdrawals .
305-2 Energy indirect (Scope 2) GHG emissions	105,189 MT CO ₂ e (location-based) 95,241 MT CO ₂ e (market-based) For additional details, see our Statement of Greenhouse Gas Emissions and Water Withdrawals .

Disclosure	Response
305-3 Other indirect (Scope 3) GHG emissions	<p>Other indirect (Scope 3) GHG emissions: 31,437,465 MT CO₂e (market-based) This total is comprised of the applicable category totals as follows:</p> <ul style="list-style-type: none"> • Purchased Goods and Services (Food, Cooking Oil, Plastic Servicewares, Fiber-Based Packaging): 23,107,364 MT CO₂e • Franchisees (Buildings Scope 1 and 2, market-based): 7,135,540 MT CO₂e • Upstream Transportation and Distribution: 106,776 MT CO₂e • Waste Generated in Operations: 780,941 MT CO₂e • Downstream Transportation and Distribution: 248,387 MT CO₂e • End of Life Treatment of Sold Products: 41,557 MT CO₂e • Business Travel: 16,900 MT CO₂e <p>For additional details, see our Statement of Greenhouse Gas Emissions and Water Withdrawals.</p>
305-4 GHG emissions intensity	<p>GHG emissions intensity, metric 1: 0.00014 MT CO₂e per unit total company sales for Scopes 1 and 2 emissions (market based).</p> <p>GHG emissions intensity, metric 2: 126 MT CO₂e per restaurant (based on average restaurant count for the reporting year) Scopes 1 and 2 emissions (market-based), including office support emissions. For information regarding standards, methodologies, assumptions and calculations, refer to our 2024 CDP Questionnaire.</p> <p>GHG emissions intensity, metric 2: 152 MT CO₂e per restaurant (based on average restaurant count for the reporting year) Scope 3 emissions (market-based), including franchisee restaurants only. For information regarding standards, methodologies, assumptions and calculations, refer to our 2024 CDP Questionnaire.</p>
305-5 Reduction of GHG emissions	<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 restaurants 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 and emissions intensity of Yum!'s global restaurant portfolio.</p>
305-6 Emissions of ozone-depleting substances (ODS)	<p>Omission: this disclosure is not applicable to Yum! Brands products and services.</p>
305-7 Nitrogen oxides (NOx), sulfur oxides (SOx), and other significant air emissions	<p>Omission: this disclosure is not applicable to Yum! Brands products and services.</p>

Disclosure	Response
306: Waste 2020	
Management of the material topic	Planet > Goals & Progress Planet > Packaging & Circularity
306-1 Waste generation and significant waste-related impacts	Planet > Goals & Progress 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 2,679,054 MT. We do not generate material quantities of hazardous waste. It does not account for products and packaging intended for consumer consumption outside of the restaurants.
306-4 Waste diverted from disposal	Collecting waste data is challenging due to wide variation in global diversion infrastructure, and we are working to refine our data collection process and methodology for global estimates. Yum! is committed to enhancing recoverability in our product packaging. Globally, it is estimated that at least 20% of consumer-facing plastic packaging is considered reusable, recyclable or compostable. Additionally, Yum! donated over 2,400 MT of food waste across 34 countries in 2023.
306-5 Waste directed to disposal	Omission: this disclosure is not applicable to Yum! Brands products and services.
308: Supplier Environmental Assessment	
Management of the material topic	People > Upholding Ethics & Human Rights Supplier Code of Conduct
308-1 New suppliers that were screened using environmental criteria	We are taking steps to introduce environmental and sustainability criteria as part of the purchasing process 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.

Disclosure	Response
GRI 400: SOCIAL	
401: Employment	
Management of the material topic	People > Key Wins People > Investing in Employees
401-1 New employee hires and employee turnover	Omission: Yum! Brands does not disclose this information due to confidentiality constraints.
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! doesn't 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 birth mothers and fathers, and adoptive and foster parents who are restaurant area coaches and above, six weeks of paid time off 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 are eligible for leave based on both the Family and Medical Leave Act and applicable state law. It is estimated that 91% of employees who returned from parental leave remained employed by the company 12 months after returning.
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	We require our 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 > Upholding 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>
403-2 Hazard identification, risk assessment and incident investigation	<p>People > Upholding Ethics & Human Rights Food > Food Safety</p> <p>Yum! has extensive programs in place to support OHS. 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 (ERM) 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 or 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>
403-3 Occupational health services	<p>Food > Food Safety Global Code of Conduct, p. 22</p>
403-4 Worker participation, consultation and communication on occupational health and safety	<p>Food > Food Safety Global Code of Conduct, p. 22</p>
403-5 Worker training on occupational health and safety	<p>Food > Food Safety Global Code of Conduct, p. 22</p>
403-6 Promotion of worker health	<p>Food > Food Safety Global Code of Conduct, p. 22</p>
403-7 Prevention and mitigation of occupational health and safety impacts directly linked by business relationships	<p>Food > Food Safety Global Code of Conduct, p. 22</p>
403-8 Workers covered by an occupational health and safety management system	<p>All company restaurants are governed by safety standards, and employees undertake training on those standards.</p>
403-9 Work-related injuries	<p>Omission: Yum! Brands does not disclose this information due to confidentiality constraints.</p>
403-10 Work-related ill health	<p>Omission: Yum! Brands does not disclose this information due to confidentiality constraints.</p>

Disclosure	Response
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404: Training & Education

Management of the material topic	People > Investing in Employees
404-1 Average hours of training that the organization's employees have undertaken during the reporting period	People > Investing in Employees
404-2 Programs for upgrading employee skills and transition assistance programs	People > Investing in Employees
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 is included in appraisals to further development of employees and achievement of management objectives. Multidimensional performance appraisals are part of employee development.

405: Diversity & Equal Opportunity

Management of the material topic	People > Investing in Employees Approach > Corporate & Sustainability Governance
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405-1 Diversity of governance bodies and employees

Gender	Percent Female	Percent Male
Board of Directors	33%	67%
Executive (top management)	43%	57%
Leadership	44%	56%
All Management (restaurant and above-restaurant)	48%	50%
Junior Management	52%	45%
Management in Revenue Generating Functions	54%	42%
Non-management (above-restaurant)	50%	48%
Non-management (restaurant)	52%	48%
All Employees	53%	47%
New Hires	49%	51%

Sums may be less than 100% due to nonbinary populations and employees not reporting.

Age Group	Percent Under 30	Percent 30>50	Percent Over 50
Board of Directors	0%	0%	100%
Above-Restaurant Employees	17%	69%	14%
Restaurant Employees	69%	25%	6%
Total Employees	62%	31%	7%

Sums may be less than 100% due to employee populations not reporting
[Workforce Report](#)

Disclosure	Response
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 > Upholding Ethics & Human Rights Global Code of Conduct Supplier Code of Conduct
406-1 Incidents of discrimination and corrective actions taken	Omission: Yum! Brands does not disclose this information due to confidentiality constraints.
407: Freedom of Association & Collective Bargaining	
Management of the material topic	People > Upholding 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 regular materiality assessments, and our annual internal enterprise risk management (ERM) procedures, we assess human rights risks, such as child and forced labor, freedom of movement and association, fair pay and conditions, and anti-discrimination, throughout our value chain. We use these assessments to inform corrective actions and/or updates necessary as new impacts arise. Our risk assessments indicate the highest relative levels of inherent risk to human rights exist within our supply chain, predominately among suppliers operating within developing geographies and within the manufacturing and agriculture, forestry and fishing industries, specifically meat packaging and processing, palm oil and hand-picked produce (as defined by the International Standard Industrial Classification of All Economic Activities). We remain committed to strengthening our due diligence efforts with focus in these key areas, and we require each of our suppliers to commit to our Supplier Code of Conduct annually. For more information on how human rights are assessed and protected in our value chain, see our Human Rights & Labor Practices Policy .
408: Child Labor	
Management of the material topic	People > Upholding 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 regular materiality assessments, and our annual internal ERM procedures, we assess human rights risks, such as child and forced labor, freedom of movement and association, fair pay and conditions, and anti-discrimination, throughout our value chain. We use these assessments to inform corrective actions and/or updates necessary as new impacts arise. Our risk assessments indicate the highest relative levels of inherent risk to human rights exist within our supply chain, predominately among suppliers operating within developing geographies and within the manufacturing and agriculture, forestry and fishing industries, specifically meat packaging and processing, palm oil and hand-picked produce (as defined by the International Standard Industrial Classification of All Economic Activities). We remain committed to strengthening our due diligence efforts with focus in these key areas, and annually, we require each of our suppliers to commit to our Supplier Code of Conduct annually. For more information on how human rights are assessed and protected in our value chain, see our Human Rights & Labor Practices Policy .

Disclosure	Response
409: Forced or Compulsory Labor	
Management of the material topic	People > Upholding 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 regular materiality assessments, and our annual internal ERM procedures, we assess human rights risks, such as child and forced labor, freedom of movement and association, fair pay and conditions, and anti-discrimination, throughout our value chain. We use these assessments to inform corrective actions and/or updates necessary as new impacts arise. Our risk assessments indicate the highest relative levels of inherent risk to human rights exist within our supply chain, predominately among suppliers operating within developing geographies and within the manufacturing and agriculture, forestry and fishing industries, specifically meat packaging and processing, palm oil and hand-picked produce (as defined by the International Standard Industrial Classification of All Economic Activities). We remain committed to strengthening our due diligence efforts with focus in these key areas, and annually, we require each of our suppliers to commit to our Supplier Code of Conduct annually. For more information on how human rights are assessed and protected in our value chain, see our Human Rights & Labor Practices Policy .
413: Local Communities	
Management of the material topic	People > Contributing to Communities
413-1 Operations with local community engagement, impact assessments and development programs	People > Contributing to Communities
413-2 Operations with significant actual and potential negative impacts on local communities	People > Contributing to Communities
414: Supplier Social Assessment	
Management of the material topic	People > Upholding Ethics & Human Rights Supplier Code of Conduct
414-1 New suppliers that were screened using social criteria (percentage)	People > Upholding Ethics & Human Rights Supplier Code of Conduct
414-2 Negative social impacts in the supply chain and actions taken	People > Upholding Ethics & Human Rights Supplier Code of Conduct
415: Public Policy	
Management of the material topic	We believe 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	We believe 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, 2023) totaled \$23,795. For detailed information regarding the contributions, please visit the Federal Election Commission website.

Disclosure	Response
416: Customer Health Safety	
<p>Management of the material topic</p>	<p>Yum! is committed to following all laws and providing guests with accurate information. Customers 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 customer 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 Food > Balanced Choices Nutrition Strategy & Policy</p>
<p>416-1 Percentage of significant product and service categories for which health and safety impacts are assessed for improvement</p>	<p>Our first priority is to maintain an industry-leading, safe, high-quality food supply from farm to fork. Our vision is to deliver to society “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 2023, over 70% 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>
<p>416-2 Incidents of non-compliance concerning the health and safety impact of products and services</p>	<p>In 2023, 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	
<p>Management of the material topic</p>	<p>Yum! is committed to following all laws and providing guests with accurate information. Customers 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 customer 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 Food > Balanced Choices</p>
<p>417-1 Requirements for product and service information and labeling</p>	<p>There was one incident of non-compliance concerning product and service information and labeling in 2023. One resulted in a warning but no fine.</p>
<p>417-2 Incidents of non-compliance concerning product and service information and labeling</p>	<p>There was one incident of noncompliance concerning product and service information and labeling in 2023. One resulted in a warning but no fine.</p>
<p>417-3 Incidents of non-compliance concerning marketing communications</p>	<p>Omission: Yum! Brands does not disclose this information due to confidentiality constraints.</p>
418: Customer Privacy	
<p>Management of the material topic</p>	<p>Yum! understands that in today's digital environment, customer 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>
<p>418-1 Substantiated complaints concerning breaches of customer privacy and losses of customer data</p>	<p>Omission: Yum! Brands does not disclose this information due to confidentiality constraints.</p>