

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	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
2-2 Entities included in the organization's sustainability reporting	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.
2-3 Reporting period, frequency and contact point	Annual Year End: December 31, 2024 Publication Date: July 1, 2025 impact@yum.com
2-4 Restatements of information	No restatements have been made in the current reporting year.
2-5 External assurance	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. 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.

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

Disclosure	Response
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	Climate Action page on Yum.com 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.
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: • 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: • 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	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. For information regarding standards, methodologies, assumptions and calculations, refer to the Statement of Greenhouse Gas Emissions .
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	Total energy consumption for franchise restaurants is estimated to be 62,758,518 GJ. For information regarding standards, methodologies, assumptions and calculations, refer to the Statement of Greenhouse Gas Emissions .
302-3 Energy intensity	
Energy intensity ratio for the organization	1,075 GJ 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 energy included in the intensity ratio; whether fuel, electricity, heating, cooling, steam, or all	Fuel and electricity
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
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 of Yum!'s global restaurant portfolio.
302-5 Reductions in energy requirements of products and services	Omission: This disclosure is not applicable to Yum! Brands products and services.
303: Water	
Management of the material topic	Planet > Nature & Biodiversity 2024 CDP Questionnaire 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.
303-1 Interactions with water as a shared resource	Planet > Nature & Biodiversity 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.
303-2 Management of water discharge-related impacts	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.
303-3 Water withdrawal	All material water withdrawals associated with restaurant operations are from municipal water/third-party systems, and are used primarily for product preparation and sanitation. Quantification of water-related metrics was not possible due to data challenges. Efforts to improve data collection are ongoing.
303-4 Water discharge	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.
303-5 Water consumption	All water withdrawn by restaurants is consumed in selective product preparation, sanitation and, if applicable, landscaping irrigation.

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: • 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: • 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: • 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.

Disclosure	Response
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	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. People Food
403-2 Hazard identification, risk assessment and incident investigation	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. 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
------------	----------

404: Training & Education

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

Management of the material topic	People
----------------------------------	--------

405-1 Diversity of governance bodies and employees

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%

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
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	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. Food > Food Safety Nutrition Strategy & Policy
416-1 Percentage of significant product and service categories for which health and safety impacts are assessed for improvement.	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.
416-2 Incidents of non-compliance concerning the health and safety impact of products and services	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.
417: Marketing & Labeling	
Management of the material topic	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. Food
417-1 Requirements for product and service information and labeling	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.
417-2 Incidents of non-compliance concerning product and service information and labeling	There were no reported incidents of non-compliance concerning product and service information and labeling in 2024.
417-3 Incidents of non-compliance concerning marketing communications	There were no incidents of non-compliance concerning marketing communications in 2024.
418: Consumer Privacy	
Management of the material topic	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. Yum! Privacy Policy Global Code of Conduct
418-1 Substantiated complaints concerning breaches of consumer privacy and losses of consumer data	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.