



Topic	Metric	Score	Product of Supply	Food Foundation analysis	Evidence and links to sources
Healthy & Nutrition					
Healthy & Nutrition					
Healthy & Nutrition					
N1	Company has a target for, and reports on, a sales-weighted % increase in healthy food, menu items or products quantified using a transparent and recognised approach.	0.8	1 P	Offer lower-calorie menu options across main dishes, combos and sides, consistent with Yum!'s global nutrition standards that align with the World Health Organization and the Dietary Guidelines for Americans, to continue to improve our food's nutrition. By 2030, we intend to represent 50% of menu food offerings to be consistent with Yum!'s global nutrition criteria for meal options. Taco Bell is making progress toward two goals announced in 2019. The first is -a commitment to offering at least 50% of its medium fountain beverages at 100 calories and 20 grams of sugar or less by 2022. To reach this goal, the brand has removed extra-large, 40-ounce soda cups and added zero-sugar versions of two of its most popular beverages. Pepsi Zero Sugar and Mountain Dew Baja Blast Zero Sugar are now available across the U.S. With these new additions, over 40% of Taco Bell's medium beverages are 100 calories or less.	https://www.yum.com/wps/wcm/connect/yumbrands/1bde28d2-20db-4ff8-9e53-d63d3d44ac4d/2019-Citizenship-Update-Final-Readers-Spreads-120720.pdf?MOD=AJPERES&CVID=no-8yts
N2	Company has a target for, and reports on, an increase in fruit & veg as % of food procurement or sales.	0	0 P	No data found.	
N3	Company has a target for, and reports on, a % shift in protein procurement or sales that come from animal vs plant-based protein sources.	1	1 P	KFC offer plant based options from suppliers Beyond Meat and Quorn Pizza Hut UK- vegan cheese pizza and provide some examples internationally Taco Bell US have 36 vegetarian and 26 vegan products which are American Vegetarian Association certified.	https://www.yum.com/wps/wcm/connect/yumbrands/1bde28d2-20db-4ff8-9e53-d63d3d44ac4d/2019-Citizenship-Update-Final-Readers-Spreads-120720.pdf?MOD=AJPERES&CVID=no-8yts
Encouraging healthy & sustainable diets					
N4	Company has a target for, and reports on, the % of menu items or products with intuitive front-of-pack or (restaurants and caterers) consumer-facing nutrition labels (ideal 100%)	1	1 P	Goal: Provide consumers with convenient access to food information regarding menu labeling and allergens. Progress: Continue publishing online nutrition calculators for all three brands' U.S. menus and providing consumers with convenient access to allergen and nutrition information.	
N5	The company's marketing strategy prioritises healthy foods, especially when marketing to children.	1	1	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.	
N6	The company can evidence reducing food insecurity by improving the accessibility and affordability of healthy food via at least one major strategic or collaborative initiative.	1	1	Yum! Brands and our franchisees donated 5.95 million pounds of food in 2019, with 33 countries participating.	https://www.yum.com/wps/wcm/connect/yumbrands/1bde28d2-20db-4ff8-9e53-d63d3d44ac4d/2019-Citizenship-Update-Final-Readers-Spreads-120720.pdf?MOD=AJPERES&CVID=no-8yts
Environment					
Climate change					
E1	Company has a target for, and reports on, scope 1 & 2 emissions reduction (Science-based target)	2	2	CDP 2020 A- we have achieved multiple energy and emissions reduction targets over the last decade with our most recent being to reduce 22% of our Scope 1 and 2 emissions by the end of 2017 as compared to our 2005 base year. We will continue to work on energy conservation and GHG emission reduction by striving to reduce average restaurant energy and GHG emissions by 10% from our 2017 levels by the end of 2025. In addition, we are currently evaluating our greenhouse gas mitigation efforts and their impact on climate-related risks by starting a review of the feasibility of setting targets in accordance with the Science-Based Target Initiative. Working to reduce greenhouse gas emissions is part of our mission to build the world's most loved, trusted & fastest growing restaurant brands.	CDP Climate
E2	Company has a target for, and reports on, scope 3 emissions reduction (Science-based target), specifically food in supply chain	2	5	CDP 2020 A- Prioritization and focus are important when it comes to addressing climate issues. Emissions from purchased goods and our buildings account for about 94% of our Scope 3 emissions. Within purchased goods of food, more than three-fourths of those emissions are from beef, dairy and chicken. In terms of absolute GHG emissions, one of our largest areas of focus must be our U.S. food supply chain where we purchase large volumes of beef, dairy and chicken. Other indirect (Scope 3) GHG emissions: 36,159,737.13 MT CO2e, C This total is comprised of the applicable category totals as follows: • Purchased Goods and Services (Food, Cooking Oil, Plastic Service Wares, Fiber-Based Packaging): 25,929,374 MT CO2e • Franchisees (Buildings Scope 1 and 2): 7,883,091 MT CO2e • Upstream Transportation and Distribution: 1,058,626 MT CO2e • Waste Generated in Operations: 778,577 MT CO2e • Downstream Transportation and Distribution: 394,335 MT CO2e • End of Life Treatment of Sold Products: 92.	https://www.yum.com/wps/wcm/connect/yumbrands/1bde28d2-20db-4ff8-9e53-d63d3d44ac4d/2019-Citizenship-Update-Final-Readers-Spreads-120720.pdf?MOD=AJPERES&CVID=no-8yts
Biodiversity					
E3	Company has a target for, and reports on, zero net land-use conversion through company's reliance on palm oil as a product or an ingredient.	2	5	In 2019, 100% of palm oil used for cooking was certified sustainable by the Roundtable for Sustainable Palm Oil. We continue to look for opportunities to reduce the environmental footprint of our palm oil use. CDP: While we give preference to RSPO's Mass Balance, Segregated, and Identify Preserved palm oil supply chain certification schemes, the specific scheme used varies by market. There are multiple points to which palm oil is traceable in the system and it varies between plantation, mill and country, depending on the scheme used. We issued a global survey for our entire business, through our brands, requesting that all suppliers report on the traceability of palm oil procured for cooking in our restaurants in 2019. We were pleased to have an estimated representation of 99% of our global store count of over 50,000 restaurants in the survey results. Based on our survey results, the analysis showed that based on our certified volumes, an estimated 94% of our total palm oil consumption could be traceable to the mill-level in 2019.	https://www.yum.com/wps/wcm/connect/yumbrands/1bde28d2-20db-4ff8-9e53-d63d3d44ac4d/2019-Citizenship-Update-Final-Readers-Spreads-120720.pdf?MOD=AJPERES&CVID=no-8yts
E4	Company has a target for, and reports on, zero net land-use conversion through company's reliance on soy as in animal feed.	2	5	In 2019, 100% of Brazilian feed mills in our supply chain were audited as compliant in aligning with the Amazon Soy Moratorium to help protect tropical forests CDP We have elected to focus on timber, palm oil, and cattle during this reporting cycle as we have set and are working toward meeting goals in these areas. We acknowledge that all commodities which impact deforestation are important and are evaluating reporting in additional areas in the future. Soy is used in our products as an oil, secondary ingredient, and as animal feed for our animal proteins. Most of soy is used as an embedded, secondary ingredient for which we don't have direct insight or control. We are working to better understand this supply chain so we can provide more transparency and help identify risk over time, with an initial focus on the direct sourcing of poultry purchasing. We recognize that the soy supply chain is very complex and the process for accessing data and accurately reporting will require a phased approach. Our ongoing work with WWF and the Accountability Framework for an ethical supply chain will be critical to guiding our path forward, which will include setting commitments, taking action and demonstrating progress in regard to our deforestation free commitment, traceability and monitoring and verification. This includes a landscape analysis and strategic plan to better understand how to reduce deforestation risks.	https://www.yum.com/wps/wcm/connect/yumbrands/1bde28d2-20db-4ff8-9e53-d63d3d44ac4d/2019-Citizenship-Update-Final-Readers-Spreads-120720.pdf?MOD=AJPERES&CVID=no-8yts
E5	Company has a target for, and reports on, zero net land-use conversion through company's reliance on beef.	2	5	A key part of our strategy is sourcing beef from areas of low risk when it comes to deforestation. Beef sourced from Brazil is associated with a high risk of tropical deforestation. In 2019, less than 1% of beef served at Yum! restaurants was reported to come from this region.	https://www.yum.com/wps/wcm/connect/yumbrands/1bde28d2-20db-4ff8-9e53-d63d3d44ac4d/2019-Citizenship-Update-Final-Readers-Spreads-120720.pdf?MOD=AJPERES&CVID=no-8yts
Sustainable food production practices					
E6	Company has a target for, and reports on, the % of wild-caught or farmed fish & seafood certified to higher sustainability standards	1	5	Same as last year: not found on website We have assumed that risk exposure to seafood- & aquaculture-related deforestation is minimal at KFC but unclear re: other brands.	
E7	Company has a target for, and reports on, the % of products produced under sustainable production practices and recognised environmental management schemes.	1	5	Seek continuous improvements in sustainable production systems that protect human, animal and environmental health as stated in our holistic Sustainable Animal Protein Principles & Good Antimicrobial Stewardship Program. • KFC introduced new global chicken welfare KPIs as a key step on its D26 animal welfare journey. • Taco Bell U.S. continues to source 100% cage-free eggs and egg ingredients in the U.S. and Canada.	
Water use					
1.50					

E8	Company has a target for, and reports on, water use reduction in operations	2	CDP water A- Since 2017, water consumption on a per-restaurant basis has increased due to the use of expanded reporting and more usage. • In 2019, our conservation measures helped avoid the use of 295,905,766 gallons of water. • The World Resources Institute, Aqueeduct 3.0, determined 17% of our restaurants are located in areas of high water risk. Target: A key goal is to reduce our average water use by ten percent by the end of 2025 using a 2018 baseline and focused on high water-stressed areas. We used the WRI Aqueeduct Water Risk Atlas to map and analyze our restaurant locations, and the assessment identified more than 150 restaurants located in high-risk water basins around the world. The assessment is helping to inform our water strategy moving forward when it comes to projecting 2030 water stress that considers physical, regulatory and reputational risks.	https://www.yum.com/wps/wcm/connect/yumbrands/1bde28d2-20db-4ff8-9e53-d63d3d44ac4d/2019-Citizenship-Update-Final-Readers-Spreads-120720.pdf?MOD=AJPERES&CVID=no-8yts	
E9	Company demonstrates it is working collaboratively on multiple projects (UK & overseas) to reduce water stress.	1	5	We used the WRI Aqueeduct Water Risk Atlas to map and analyze our restaurant locations, and the assessment identified more than 150 restaurants located in high-risk water basins around the world. The assessment is helping to inform our water strategy moving forward when it comes to projecting 2030 water stress that considers physical, regulatory and reputational risks.	https://www.yum.com/wps/wcm/connect/yumbrands/1bde28d2-20db-4ff8-9e53-d63d3d44ac4d/2019-Citizenship-Update-Final-Readers-Spreads-120720.pdf?MOD=AJPERES&CVID=no-8yts
Food loss & waste		1.33			
E10	Company demonstrates strategies to engage with customers on food waste and contributes to collaborative initiatives (in UK: Food Waste Action Week).	2	P	UK: Supported WRAP's Food Waste Action Week and committed to Food Waste Reduction Roadmap.	
E11	Company has a target for, and reports on, a % reduction in food sold or handled and discloses volumes redistributed, sent to animal feed, anaerobic digestion, and land-fill.	2	P	Goal to reduce food loss waste 50% by 2030 in accordance with U.S. Food Loss and Waste 2030 Champions. Yum! Brands and our franchisees donated 5.95 million pounds of food in 2019, with 33 countries participating. Goal: Divert 50% of back-of-house operational waste, measured by weight, generated in our U.S. restaurants by the end of 2020.	https://www.yum.com/wps/wcm/connect/yumbrands/1bde28d2-20db-4ff8-9e53-d63d3d44ac4d/2019-Citizenship-Update-Final-Readers-Spreads-120720.pdf?MOD=AJPERES&CVID=no-8yts
E12	Company demonstrates collaboration with its main suppliers to track, measure and act on food waste in its supply chain.	0	5	No information found.	
Plastics		1.50			
E13	Company has a target for, and reports on, % plastics packaging that is recyclable.	2	P	By the end of 2020, all plastic packaging used at our corporate headquarters will be reusable, recyclable or compostable. By 2025, KFC plastic-based, consumer-facing packaging will be recoverable or reusable globally. By 2025, Taco Bell consumer-facing packaging will be recyclable, compostable or reusable globally with chemical additives of concern removed. As intermediate steps, Taco Bell is committed to making all cups recyclable by 2021, and Yum! will remove Styrofoam and expanded polystyrene from all packaging by 2022, as well as meet the goal in its U.S. corporate offices by the end of 2020. The first global survey of purchased plastics was conducted to collect 2019 data. While there is still work to do when it comes to refining our data collection, approximately 18% of resins come from recycled sources, 14% pre-consumer and 4% post-consumer. Expanded polystyrene, of which Styrofoam is a component, consists of 2% of the reported plastic used by our system	https://www.yum.com/wps/wcm/connect/yumbrands/1bde28d2-20db-4ff8-9e53-d63d3d44ac4d/2019-Citizenship-Update-Final-Readers-Spreads-120720.pdf?MOD=AJPERES&CVID=no-8yts
E14	Company has a target for, and reports on, reducing single-use plastics without creating a food waste risk	1	P	By the end of 2020, all plastic packaging used at our corporate headquarters will be reusable, recyclable or compostable. By 2025, KFC plastic-based, consumer-facing packaging will be recoverable or reusable globally. By 2025, Taco Bell consumer-facing packaging will be recyclable, compostable or reusable globally with chemical additives of concern removed. As intermediate steps, Taco Bell is committed to making all cups recyclable by 2021, and Yum! will remove Styrofoam and expanded polystyrene from all packaging by 2022, as well as meet the goal in its U.S. corporate offices by the end of 2020	https://www.yum.com/wps/wcm/connect/yumbrands/1bde28d2-20db-4ff8-9e53-d63d3d44ac4d/2019-Citizenship-Update-Final-Readers-Spreads-120720.pdf?MOD=AJPERES&CVID=no-8yts
Animal welfare & antibiotics		1.50			
E15	BBFAW tier position or Company has a target for % of animal products certified to high animal welfare standards.	1	5	Tier 3	
E16	Company has a target for, and reports on, zero supply chain use of antibiotics as a prophylactic or growth promoter and to reduce the total use of antibiotics classified as "medically important antimicrobials".	2	5	KFC, Pizza Hut (chicken for its pizzas) and Taco Bell in the U.S. have met public commitments to remove antibiotics important to human medicine from our U.S. poultry supply. Pizza Hut U.S. is on track to remove antibiotics important to human medicine from chicken used for wings by 2022. Taco Bell pledged to reduce antibiotics in its US and Canada beef supply chain- 25% by 2025. we have done to date to make progress on our antimicrobial stewardship journey. KFC, Pizza Hut (chicken for its pizzas) and Taco Bell in the U.S. have met public commitments to remove antibiotics important to human medicine from their U.S. poultry supplies. Pizza Hut U.S. is on track to remove antibiotics important to human medicine from chicken used for wings by 2022. KFC U.K. & Ireland published its first annual animal welfare report, described as an honest and open review of its poultry supply chain. The report outlines the seven steps of the audit process and key data capture, which KFC U.K. & Ireland will use as a benchmark to track year-on-year progress and hold themselves and their suppliers accountable as they work toward improving the lives of chicken within the supply chain.	
Social inclusion		1.50			
Human rights		1.50			
S1	Company recognises the need for a real liveable wage for all employees and reports on progress towards that.	1		Monitoring and adhering to laws that pertain to employee wages, immigration status and other employment issues	http://citizenship.yum.com/pdf/Yum-2017-GCSR-People.pdf
S2	Company has a target for, and reports on, the % of major suppliers engaged to ensure human rights and labour rights, including and beyond tier one. Must include engagement on child and forced labour, and health and safety of workers.	2	5	Since 2016, Yum! has conducted more than 367,000 restaurant food safety audits. In the reporting year, we also assessed 60% of suppliers on our way to assessing 100% of Tier 1 suppliers annually by 2021. Remain committed to our Global Code of Conduct and Supplier Code of Conduct, which addresses guidelines for working conditions consistent with frameworks such as those of the International Labour Organization (ILO). Supplier code of conduct incorporate child labour, forced labour, health and safety, non discrimination and human rights.	https://s2.q4cdn.com/890585342/files/doc_governance/2021/02/19/Code-of-Conduct-English.pdf https://www.yum.com/wps/wcm/connect/yumbrands/1bde28d2-20db-4ff8-9e53-d63d3d44ac4d/2019-Citizenship-Update-Final-Readers-Spreads-120720.pdf?MOD=AJPERES&CVID=no-8yts