

## How does KFC benefit every local community?

- We will continue to create around 50 career opportunities and offer meaningful careers and training for local people
  - We will ensure all employees undergo training in highly transferrable skills, such as team management, customer service and food operations
  - We aim to provide local people with jobs and training and we are working towards our target to match 25% of new jobs to local, unemployed young people who need additional support to work
  - We will create a career path for all our restaurant teams and we offer a range of training and accredited qualifications, these include the intermediate and advanced NVQ apprenticeship in hospitality management and even a 3 years honours degree for some restaurant managers

- We will continue to be an active partner and make a positive contribution to every local community
  - We will seek local partners to work with on issues that matter to the community, from youth unemployment to litter management
  - We will continue to grow our partnership with Barnardo's across the country and will train disadvantaged young people in your community
  - We will play our part in regenerating local communities and we will sensitively design and build new restaurants taking into consideration local concerns
  - We will continue to use our expertise in partnership with organisations such as The Work Foundation, to ensure young people have a positive national voice on issues such as employment and training



## How does KFC benefit every local community?

- We will continue to run and maintain all our restaurants and sites responsibly
- We will undertake a refurbishment every 5 years
- We will operate to the highest health and safety standards, aiming for a 5 out of 5 star rating
- We will actively manage litter around every restaurant and aim to pick litter up to 4 times a day. We will also work with local and national partners to prevent and manage litter
- We will ensure safely lit car parks and minimise lighting overspill
- We will continue to take our responsibilities on food and nutrition seriously
- We will regularly improve the nutritional values across our menu, publicly report progress and provide nutritional information in restaurants and online
- We will continue to provide choice for our customers through 'lighten up' options & 'better for you' products
- We will responsibly market our products and will not directly market to children
- We will remain an active member of the Government's Public Health Responsibility Deal

- We will continue to reduce the environmental footprint of our restaurants
  - We will reduce total energy use per customer transaction by 20% by 2020 in every restaurant
- We will minimise resources used during construction using recycled materials wherever possible and ensuring all our contractors are members of the Considerate Constructors Scheme
- We will continue to ensure 100% of our waste cooking oil is recycled and turned into biodiesel or biofuel
- We will continue to reduce all waste in restaurants to achieve our target of zero waste to landfill by the end of 2015









www.kfcdevelopment.co.uk

