



By the Numbers



2019

Chick-fil-A opened its first franchised restaurant in Canada



1.8 million

Chicken sandwiches served in Canada in 2022



44,000

Meals created from Chick-fil-A donations for those experiencing food insecurity



100%

Of Chick-fil-A Operators in Canada donate surplus food to feed those in need



400+

restaurant Team Members employed by Chick-fil-A Operators in Canada



\$73,000

In scholarships awarded to 35+ Team Members in Canada since 2019

Chick-fil-A founder S. Truett Cathy **believed a "great company is a caring company,"** and his vision of caring for others is the inspiration for Chick-fil-A's approach to Corporate Social Responsibility (CSR). We know that caring makes a difference. That's why the four pillars of our corporate social responsibility strategy are inspired by his legacy of care.



Caring for Others Through Our Food

Freshly Prepared, Quality Ingredients

Chick-fil-A strives to responsibly source our ingredients, carefully select products and services, and partner with suppliers who do the same.

Real Chicken, Rigorous Standards

Adhering to rigorous food quality and safety standards is important to Chick-fil-A. This includes helping to protect the humane treatment of animals.

Chick-fil-A Shared Table™

Through this program, all Canadian Operators fight food insecurity in their local communities by donating surplus food from their restaurants to nearby soup kitchens, shelters and nonprofits to feed those in need.



Caring for Our Communities



Second Harvest Canada

"Thanks to partnerships with businesses like Chick-fil-A, we're able to **rescue perfectly good, surplus food** and redistribute it to nonprofits all across Canada, every single day."

-Winston Rosser, VP of Food Rescue



Food Bank of Waterloo Region

"We're so grateful to Chick-fil-A for being part of this program. The work we do to feed our community only happens because of the amazing community partners who can see beyond their day-to-day businesses and **understand the need in our community.**"

-Kim Wilhelm, Interim CEO



Yonge Street Mission

"We are grateful for our strong partnership with Chick-fil-A Operators who are committed to helping us **support hungry and hurting neighbors** without disruption."

-Angela Solomos, VP of Philanthropy



Caring for our Planet



Composting

Chick-fil-A restaurants in Canada **divert significant food waste** from landfills which otherwise would generate harmful methane.

Sustainably Focused Fashion

Polo shirts worn by Canadian Team Members are made partially from **recycled plastic bottles**.

Oil Reclamation

Used cooking oil is collected from Chick-fil-A restaurants and **converted into renewable diesel**.

Food Waste Reduction

Team Members use a “**cook less, more often**” approach, reducing the amount of food that goes unserved.



Caring for People



Supportive Workplace

Chick-fil-A Operators often offer various opportunities for their Team Members to grow and develop – which may include options to help further **work-life balance** and **competitive wages and benefits**.



Professional Development

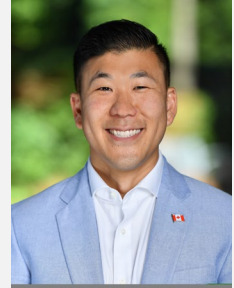
Chick-fil-A Operators often offer **diverse growth opportunities** for their Team Members. Throughout Chick-fil-A’s history, many restaurant Team Members have been selected to operate their own franchise Chick-fil-A restaurant business and become Chick-fil-A franchised Operators.



Chick-fil-A Remarkable Futures™ Scholarships

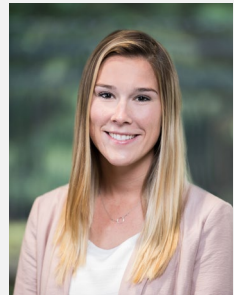
Chick-fil-A provides restaurant Team Members with **three scholarship options**. In 2023, Chick-fil-A awarded **22 scholarships** in Canada totaling **\$38,500**.

Local Owner-Operators



Wilson Yang

Chick-fil-A Yonge and Bloor
Wilson nominated Yonge Street Mission for a 2021 Chick-fil-A True Inspiration Awards™ grant and the organization received \$300,000.



Olivia Efford

Chick-fil-A Kitchener
Olivia has returned home to Canada to follow in the footsteps of her dad and uncle by becoming a Chick-fil-A Owner/Operator.



Keisse Azevedo

Chick-fil-A Queen Street West
Azevedo prioritizes mentorship and leadership development for the Team Members in her restaurant.