

| Secondary School Classes | | Training Classes | | Working in industry Full Time Open Classes | | Working in industry Full Time Minimum 3 Years Open Classes | | Other Classes | |
|--------------------------|--|------------------|--|---|---|---|---|---------------|--|
| S01 | Ice Cake Static | T01 | Fruit Flan Static | O01 | Celebration Cake Static | M01 | Chocolate Showpiece Static | F01 | Senior Life Style |
| S02 | Biscuits Static | T02 | Cold Dessert Static | O02 | Dessert Platter Static | M02 | Petite Fours Static | F02 | The Curry Cup |
| S03 | Savoury Quiche Static | T03 | Cold Entrée Static | O03 | Live Salmon | M03 | Live Plated Dessert | F03 | Nestle Toque d'Or (by invitation) |
| S04 | Live Scone - Sweet or Savoury | T04 | Live Knife Skills | O04 | Live Pork | M04 | Hot Entrée Presented Cold Static | F04 | Team - Dilmah High Tea |
| S05 | Live Omelette - Cheese & Onion | T05 | Live Dessert | O05 | Live Beef | M05 | Live Hot Entrée | F05 | What's Your Flavour - (AKLD Teams) |
| S06 | Live Vegetable Soup | T06 | Live Pasta & Mushroom | O06 | Live Vegetarian Entrée | M06 | Live Cheese, Main & Dessert | F06 | Kiwi Kids Can Cook |
| S07 | Live Pasta & Mushroom | T07 | Live Salmon | O07 | Live Dessert | M07 | Moffat Chef Of the Year (M04, M05, M06) | F07 | Apprentice of the Year (by invitation) |
| S08 | Live Café Sandwich | T08 | Live Soup | O08 | Live Decorated Gateaux | M08 | Pastry Chef of the Year (M01,M02, M03) | F09 | Barista SmackDown |
| S09 | Live Beef & Lamb Challenge - Mystery Box | T09 | Live Venison | O09 | Commis Chef of Year (O06 /O07 & O04 or O05) | | | F10 | Bed Making |
| S10 | Live Classic Table Setting | T10 | Live Café Breakfast | O10 | Junior Pastry Chef of the Year (O02/O07/O08) | | | | |
| S11 | Live Smoothies | T11 | Live Barista | O11 | Margarine Static / Live | | | | |
| S12 | Live Barista | T12 | Live Classic Cocktail | O12 | Live Barista | | | | |
| S13 | Secondary School Student of the Year | T13 | Live Innovative Cocktail | O13 | Live Latte Art | | | | |
| S14 | NZ Secondary School Excellence Award | T14 | Live Classic Table Setting | O14 | Live Classic Cocktail | | | | |
| | | T15 | Live Innovative Table Setting | O15 | Live Innovative Cocktail | | | | |
| | | T16 | Training Service Person of the Year (T12, T14,T15) | O16 | Live Mystery Box Cocktails | | | | |
| | | T17 | Training Chef of the Year (T04 , T05, T07) | O17 | Live Wine & Beverage Service | | | | |
| | | T18 | NZ Training Establishment of the Year | O19 | Live Classic Table Setting | | | | |
| | | T19 | WorldSkills Training Challenge | O20 | Live Mystery Box Table Setting | | | | |
| | | | | O21 | Barista of the Year (O12, O13) | | | | |
| | | | | O23 | Cocktail Champion of the Year (O14, O15, O16) | | | | |
| | | | | O24 | Service Person of the Year (O17, O19, O20) | | | | |
| 15 | | 19 | | 22 | | 8 | | 10 | 74 |