Alumnus of the Month
Jide Ariyo

What did you study?
I studied BA Business Economics

What did you like about Hertfordshire Business School?
I liked the fact that I was able to build relationships with a diverse group of students across various course disciplines who have gone on to establish careers in various fields – this has added value to both my career and business. Most importantly, it was also where I met my business partner.

What is your fondest memory from your time as a student?
The late nights in the LRC revising or trying to meet deadlines in the single study rooms.

With whom would you like to connect with in the HBS Alumni Network?
Forward-thinking alumni who are either established/ new business owners as well as professionals in the field of Marketing, Finance, HR, Tech.

What organisation do you work for?
I am the co-founder of Agogos, an African/Caribbean restaurant, takeaway and catering business.

What do you do in your job?
I work equally in the business as much as I do on the business. My responsibilities range from marketing and building new relationships and partnerships, right through to cooking and doing deliveries. No role is too big or too small for me and my team to do. After all, leadership is all about service.

Studying at Hertfordshire Business School was my gateway to........
Discovering what I wanted to do - starting and building businesses, and most importantly developing the art of building quality relationships. My exposure to opportunities such as The University Business Challenge, in which I represented the university and made it to the semi-finals, opened my eyes to the corporate world.

My Degree Programme opened my mind to ...
The importance of taking advantage of opportunities and extra-curricular activities to help me stand out in the competitive labour market. In addition to this, it also opened my mind to huge amount of resources that student are provided with which they often don’t realise until they graduate.

What was your most inspiring moment this year?
Celebrating my restaurant’s first anniversary.