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Home > Production > Husbandry & Management > The principles of poultry husbandry. The principles of poultry husbandry. There are a number of requirements by which animals should be managed so that the best performance is achieved in a way acceptable to those responsible for the care of the animals and to the community generally. These requirements are the keys to good management and may be used to test the management of a poultry enterprise in relation to the standard of its management. These requirements are also called Principles. The importance of each Principle changes with th