

# Forbes

## Interior Designers And Experts Share The Worst Kitchen Design Mistakes

Renovating a kitchen is a major undertaking because this space should ideally achieve a perfect balance of form and function. While storage and layout are practical elements, aesthetics are highly personal. But, the function of finishes such as flooring, countertops, hardware, and cabinetry is just as important. With so many decisions, it is easy to make the wrong choice. The consequences of these mistakes can be minor like a refrigerator door that hits the wall or far worse, a kitchen so poorly designed it negatively impacts the value of the home.

I spoke with some of the top interior designers and other related experts to learn what the biggest kitchen design mistakes are. From subtle errors like choosing a visually uninteresting backsplash to the glaringly obvious like cheap cabinetry, these tips are game-changing to anyone who is in the process of renovating.

### The Wrong Balance Of Colors And Patterns

One mistake interior designer [Liz Caan](#) always notices are kitchens that lack the right balance of color, material, and texture. "I think the biggest impact in a space like a kitchen comes from using colors and materials very thoughtfully in understated doses. It's important that materials and colors speak to each other," she says.

To create a sophisticated look, the designer suggests playing with color by using different shades of the same tone.

### Improperly Sized And Placed Kitchen Backsplashes

"I see undersized stove backsplashes that are supposed to be a focal point, but they are too small," says Caan.

"A stove backsplash is a great way to bring additional texture and pattern to your kitchen. I also see tile that oddly stops on walls where cabinets and countertops end."



A perfect kitchen designed by Liz Caan. ERIC ROTH